

Sweet Malt Mince Pies

using IREKS DONKER BREAD MIX

(Recipe for 36 pieces)

Short pastry:

Wheat flour	1.500 kg
IREKS DONKER BREAD MIX	0.500 kg
Margarine	1.300 kg
Sugar	0.640 kg
Whole egg	0.100 kg
<hr/> Total weight	<hr/> 4.040 kg

Mixing time: 2 minutes

Dough temperature: 21° C

Instructions for use: Mix the ingredients into a smooth dough.

Filling:

Ready-to-use mince pie filling	0.500 kg
Cranberry sauce	0.350 kg
California prunes, chopped	0.300 kg
<u>Candied orange peel, soaked in boiling water</u>	<u>0.100 kg</u>
<hr/> Total weight	<hr/> 1.250 kg

Instructions for use: Mix the ingredients for 2 minutes until smooth.

Baking temperature: 200° C

Baking time: 15 minutes

Instructions for use: Divide the short pastry between the tins and fill with the filling. For the lid, roll the short pastry out to a thickness of 2 mm and cut to correspond to the tins. Wash the rims with egg and press the lid firmly onto the filling. Subsequently, bake until golden-brown.

