

# Mince Pie Madness!



Mince pies are a very important and delicious part of Christmas and your support over winter is very important to Ashgate Hospice.

Turn this tasty tradition into a festive fundraiser with your friends, family, or colleagues to help you get into the Christmas spirit and raise money for your local hospice.

## Ways to raise funds!

Whether you prefer to eat mince pies, bake mince pies or enjoy getting together with loved ones, there are a few ways to fundraise with our Mince Pie Madness pack.

### Mince Pie Morning

This is great for workplaces but can also be brilliant to do with friends and family members too! Disclaimer: your event doesn't have to take place in the morning!

You can bake or buy your mince pies and include other Christmas treats and refreshments too for those who perhaps aren't so keen on mince pies or are feeling particularly peckish!

## Fun fact

Did you know the average number of mince pies consumed per person in the UK each year is 19.



# Ways to Raise Funds



## Bake Off Signature Challenge

Each year, there are more and more different varieties and flavours of mince pies appearing in local bakeries and on supermarket shelves. Have they inspired you to think of your own twists on the classic mince pie, or would you be willing to try and recreate one from your own kitchen and have the chance of being the star baker?

Ask everyone who is taking part to bake a batch of mince pies - with their own signature take on the task! Ask someone to judge them and award your winners - you could even do a blind taste test. Once judging is complete, it is the perfect time to pop the kettle on and enjoy sampling each other's signature mince pies or tasty treats.

Ask people to make a donation to enter the competition and sell the mince pies afterwards with a lovely hot drink.

## Bake Off Technical Challenge

Keep things traditional with your fundraising by holding a technical challenge, where everyone entering the competition must bake their batch of mince pies using the same recipe. Why not use the one in this pack from our very own hospice chef, Mark Taylor?

Ask someone to judge them and award the winners, pop the kettle on and enjoy a warming drink with a homemade mince pie. Ask people to make a donation to enter the competition and enjoy a mince pie afterwards.

## Fun fact



The Mr Kipling Pies Plant in Barnsley produces 720 mince pies every minute!



# Traditional Mince Pies



The perfect recipe for mince pies from our hospice chef, Mark Taylor.

## Ingredients

- 100g butter, softened
- 50g icing sugar, sieved
- 50g caster sugar, plus a little extra for sprinkling over the top.
- 250g plain flour, sieved
- Large egg, beaten
- 1 jar mincemeat (approx. 400g)

## Method

1. Preheat the oven to 160C/Gas 5 and lightly grease and flour a 12 hole muffin tray.
2. Begin by making the pastry. Place the butter, icing sugar and caster sugar in a bowl and cream together until they are light and fluffy.
3. Add the egg to the bowl and combine fully, followed by the flour. Mix until all the ingredients are incorporated. The sweet dough will be soft and crumbly.
4. Tip out onto a lightly floured surface and lightly knead the pastry until it comes together. Be careful not to over knead. Wrap in clingfilm and chill in the fridge for 10 minutes.
5. Lightly dust a clean surface with flour and roll the chilled pastry out until it is approximately half a centimetre thick. Using a large round pastry cutter, cut out 12 rounds for the bases of your mince pies. Carefully place one in each hole of the muffin tray, pressing in gently.
6. Place a tablespoon of mincemeat into each, being careful not to overfill and brush the edges with a little milk.
7. Re-roll the remaining pastry and cut out 12 slightly smaller rounds for the lids. Place on top and seal around the edge. Make a small cut in the top for the steam to escape.
8. Glaze with a little milk and a sprinkling of caster sugar.
9. Bake in the oven for 15 to 20 minutes until they are golden brown. Leave to cool in the tray for a little while before taking them out of the tray.





# Mincemeat Muffins

## Ingredients

### For the sponge

- 140g self-raising flour
- $\frac{3}{4}$  tsp baking powder
- $\frac{1}{2}$  tsp ground ginger
- $\frac{1}{2}$  tsp ground cinnamon
- $\frac{1}{2}$  tsp ground nutmeg
- 150g butter, softened
- 150g soft brown sugar
- 1 tbsp grated orange zest
- 3 eggs
- 175g mincemeat
- 150g dried mixed fruit

### For the cream cheese icing

- 60g butter, softened
- 1 tsp vanilla extract
- $\frac{1}{2}$  tsp ground cinnamon
- 175g icing sugar, sifted
- 400g full fat cream cheese

## Method

### For the sponge

1. Preheat your oven to 165C.
2. In a bowl, using an electric mixer, cream together butter, sugar and orange zest until light and fluffy.
3. Add beaten egg and combine fully, ensuring to scrape down the sides of the bowl.

4. Sieve together the flour, baking powder and all the spices and combine with the batter mixture. Fold together until all the spices are incorporated.
5. Using a spatula or large spoon, fold in the mincemeat and dried fruit.
6. Divide the mixture evenly between 12 muffin cases in a muffin tray.
7. Bake for 20-25 minutes or until a skewer inserted into the middle of a muffin comes out clean.
8. Transfer to a wire rack to cool completely.

### For the icing

1. Place the butter in a bowl and beat until smooth with an electric whisk.
2. Add the vanilla extract and ground cinnamon and combine.
3. Sift in the icing sugar and beat until combined.
4. Add the cream cheese and beat for 30 seconds until smooth and glossy. Do not overbeat.
5. Transfer icing to a piping bag fitted with a suitable nozzle and pipe swirls of icing on top of each cooled muffin. (Alternatively, this icing can be spread onto each muffin using a blunt ended knife)
6. Decorate with festive sprinkles (optional) and enjoy!

If you require any resources or supplies for your mince pie themed fundraiser, please contact our community fundraising team by emailing:

[communityfr@ashgatehospice.org.uk](mailto:communityfr@ashgatehospice.org.uk)

