

# DELUXE FRUIT MINCE TART

## INGREDIENTS:

- 2 cups White Mill plain flour
- 2 tsp Stone Mill cinnamon
- 2/3 cup White Mill hazelnuts
- 1/2 cup Beautifully Butterfully butter
- 4 tbsp Merryfield caster sugar
- 1 egg
- Stone Mill vanilla bean - scraped
- 1 tbsp cold water
- 1 jar Robertsons fruit mince



## METHOD:

1. Preheat oven to 190°C without fan.
2. Put flour, cinnamon and nuts in processor.
3. Add butter and process until looks like fine breadcrumbs.
4. Pour mixture into bowl and add sugar.
5. In a separate bowl add egg, water and vanilla bean and mix well.
6. Gradually add egg mix to flour mixture. Mix with fingers and knead until smooth.
7. Rest in fridge for 30min.
8. Keep 1/3 pastry to side.
9. Roll out remaining pastry and place in greased flan tin.
10. Fill with fruit mince.
11. Roll out remaining pastry and cut into strips. Arrange in lattice pattern over top.
12. Place in preheated oven for 30-40min.

Level Australian Standard 250mL measuring cup and metric spoons used.  
Appliances vary considerably, please adjust cooking times if necessary.