

Mini Mincemeat Frangipane Tarts Recipe

We feature these on our Christmas menu as petit fours and I think the staff eat more of these than the customers as they are so delicious!

We buy little pastry cases for this recipe as making them takes a while. You can make a large tart as a dessert, or even use puff pastry to line tart moulds.

This frangipane recipe is very simple and makes a batch of frangipane that can be kept in the fridge for a week.

Makes around 24 mini tarts or 1 large tart

Ingredients

250g unsalted butter soft

250g caster sugar

250g flour

250g ground almonds

4 whole eggs

A small spoonful of mincemeat for each tart case

24 mini pastry cases

Method

Cream the butter and sugar together.

Add in the eggs one by one with a spoonful of the almonds and the flour at the same time.

Mix until smooth and reserve for use, this will keep in the fridge for 1 week.

Spoon a small amount of mincemeat into the bottom of the mini tart cases (too much and it will bubble out during cooking) and cover with frangipane, smooth over with a palette knife and bake in the oven 160°C for 10-15 minutes until lightly golden.

Serve and enjoy!

