As a bit of festive inspiration, we have picked out a nice and simple alternative to a mince pie with this Streusel recipe. The crumbly topper is made with ground almonds, flour, butter, and sugar, giving it a little extra texture, and added deliciousness.

**Organisation and skill:** ★★★  
**Cost:** £££  
**Equipment:** 🍀🍀

**Community involvement:** Community involvement: children under supervision, young adults,

### Ingredients

- 200g ready-made dessert (sweet) pastry  
- 1 small jar mincemeat  
- flour for rolling out  

**For the streusel topping:**  
- 75g self-raising flour  
- 50g unsalted butter  
- 30g Demerara sugar  
- 25g ground almonds  

### Equipment

- rolling pin  
- sieve  
- mixing bowl  
- 78mm pastry cutter  
  (or a small glass and knife)  
- bun tin  

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The word **streusel** comes from the German word *streuen*, which means to scatter or sprinkle.
Heat the oven to 200°C / Gas 6. Lightly flour the work surface and roll the pastry out to 3 – 4mm thickness.

Using a pastry cutter or an upside-down glass and knife to cut around the rim, cut out 10 – 12 mince pie bases. Place them in the bun tin. Re-roll the pastry as necessary and cut more bases.

Place a heaped teaspoon of mincemeat in each pastry case. Set aside.

Make the streusel mixture by placing the flour in a mixing bowl with the butter, sugar and almonds.

With a round-bladed knife, cut the butter into the dry ingredients. Rub the fat into the flour until it resembles large breadcrumbs.

Spoon the streusel mixture over the mincemeat in the pastry shells and press down lightly. Bake for 15 – 20 minutes until the pastry is cooked and the topping lightly browned.

Cooking and sharing together

This recipe is one you can make to sell at a fete or Christmas market.

You could make these mince pies in the week leading up to Christmas then share together at a party.

Recipe hints and tips

The sugar and fat content of this recipe are high – not something to eat everyday!

Make your own shortcrust pastry if you have the time.

You could also make your own mincemeat and if you run a cookery group or after school club, make the mincemeat one week and the pies the next.

Storage wise: The mince pies will keep in a sealed container for 4-5 days.'

Portion wise: serves 12.