

## SAUNDERS' MALT EXTRACT



Preparation

10  
MINS

Bake Time

20  
MINS

Makes

12

Difficulty

EASY

# MALTED FRUIT MINCE TARTS

A shortcut homemade version of the traditional Christmas treat with the added dimension of Saunders' Malt Extract. Perfect for entertaining or gifting this festive season. They can be made ahead and stored in the fridge for up to 7 days.

## INGREDIENTS

- 1 apple
- 1 (375g) mixed dried fruit\*
- 1 tsp cinnamon powder
- ½ tsp ground ginger
- ¼ tsp ground cloves
- ¼ cUp Saunders' Malt Extract
- ½ cup water
- 1/8 cup brandy, whisky or rum, optional
- 12 frozen shortcrust tartlet cases\*
- 1 sheet frozen shortcrust pastry
- 2 tbsp icing sugar

*\*Notes: opt for a mixed dried fruit mix that contains mixed peel. Frozen tartlet shells can be found in the freezer section in most supermarkets. If you are unable to find them, use extra frozen shortcrust pastry sheets to line the bases of a 12-hole muffin tin instead.*

## METHOD

- 1 Preheat oven to 180°C.
- 2 Peel and dice apple and place in a medium saucepan along with the mixed dried fruit, cinnamon, ginger, cloves, Saunders' Malt Extract, water and alcohol, if using. Cook, stirring, on medium heat for 10 minutes for the fruit to soften and mixture to thicken. Set aside.
- 3 Remove tartlet cases and frozen shortcrust pastry sheet from the freezer. Place tartlet cases on a baking tray. Divide the mixture between cases. Cut out festive shapes from the thawed pastry sheet and place on top of the mixture-filled tartlets. Bake for 18-20 minutes. Remove from oven and stand for 10 minutes to cool. Dust with icing sugar and serve.
- 4 Store in an airtight container in the fridge for up to 7 days.

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