

Spiced Fruit Mince Tarts with Non-Alcoholic Rum



Please allow 1-2 hours soaking time.

Recipe supplied by Barnes & Brown.

Ingredients

2 Cups Mixed Dried Fruit (raisins, currants, chopped apricots, etc.)

1/2 Cup Barnes and Brown Señorita Bianco Non-Alcoholic Rum

1/2 Cup Apple Juice

1/4 Cup Brown Sugar

1 Teaspoon Ground Cinnamon

1/2 Teaspoon Ground Nutmeg

1/4 Teaspoon Ground Cloves

1 Package Pre-made Tart Shells

Icing sugar, for dusting

Method:

1. In a bowl, combine dried fruit, Barnes and Brown brandy, apple juice, brown sugar, cinnamon, nutmeg and cloves. Let the mixture sit for 1-2 hours (or overnight) to allow the fruit to soak up the flavours.

2. Preheat oven to 180°C (350°F). Spoon the fruit mixture into the tart shells.
3. Place the filled tarts on a baking tray and bake for 15-20 minutes or until the pastry is golden and crisp.
4. Remove from the oven and let cool. Dust with icing sugar before serving for a festive touch.