## **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.