MINCE PIES WITH CINNAMON SUGAR AND ORANGE CUSTARD

A Christmas favourite with a twist. Serving it with an orange custard adds a layer of creaminess, mellowing the classic pies.

EASY	10 MINS	20 MINS	8

Ingredients

- 8 Yarrow mince pies

Cinnamon sugar

- 1/2 tbsp ground cinnamon
- 1 tbsp icing sugar

Orange custard:

- 200 ml cream
- 400 ml milk
- 300 ml fresh orange juice
- zest of one orange
- 4 egg yolks
- 3 tbsp cornflour
- 100 g caster sugar
- 1 tsp vanilla

Instructions

1. To make cinnamon sugar, mix the cinnamon with the icing sugar. Set aside.
2. To make the custard, heat in a saucepan the milk, cream and half the caster sugar, stir - making sure the bottom does not burn.
3. In a heatproof bowl, whisk egg yolks, cornflour, the rest of the sugar and vanilla. Pour half of the heated milk and cream mixture into the egg mixture and whisk till well incorporated.
4. Pour the custard mix back into the saucepan with the rest of the milk and cream. Stir over medium low heat for 5 minutes or until the custard coats the back of a spoon.
5. Add orange rind and juice and cook further stirring constantly for a further 3-5 minutes or until it thickens. When it has reached the right consistency, take it off the heat and let it cool.
6. Serve mince pies with a side of the custard and a dust of the cinnamon sugar on top.

If oranges are not your thing, simply use a classic vanilla custard or whipped cream!