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Freeze them (whether they baked or not) down below. If you are a fan of the mince pies that have a layer of icing on top instead of pastry then there is good news. You can freeze these too. Just be careful because they might not be quite as nice frozen as they were fresh. Also, you cant heat them up to combat any sogginess you get from the icing process. If you have iced mince pies that would end up going to waste when there is no harm in freezing them. When you freeze a mince pie that has been dusted with icing sugar, you can dust with icing sugar, you can dust with a fresh sprinkling when you frost them. Now you know how to freeze them, weve got our 3 top tips which we strongly recommend following when freezing mince pies to have the best results. Avoid the icingAlthough you can freeze them with icing, its not something we would advise as icing, in general, doesnt keep that well.Add icing after thawing or simply sprinkle with icing sugar if yous short for time.

Grease the PanIf youre freezing unbaked pies in a pan thenmake sure the pan is freezer-safe first. You also need to make sure the pan is well greased because you need to be able to take the mince pies out of the pan later during this process. You could also dust the tray with plain flour to prevent them from sticking. Opt for UnbakedBy freezing them unbaked, you get to bake them fresh which means you get those Christmas scents of mincec meat and cinnamon wafting through the house as you bake them. Once you have frozen them the next obvious question is, how long can you keep them frozen for? You can freeze mince pies either cooked or uncooked for up to three months as long as you have frozen them correctly. Because you can freeze them for up to three months, you can get started with your Christmas preparations towards the end of September knowing that youll have a ready-to-go batch of mince pies that just need warming up in the oven and dusting with icing sugar. How Long Do Mince Pies Last in the Fridge? Mince pies that have been cooked will keep in the fridge, in an airtight container, for between 4 and 5 days. Uncooked mince pies should be cooked within 2 days. Defrosting mince pies is fairly easy but you do want to do it carefully to minimise any risk of the pastry becoming too soggy. Whether youve frozen them baked or unbaked, the method remains the same: Take each mince pie you want to enjoy out of the freezer and remove them from any packaging and bags you have used. Place each mince pie onto a wire rack and leave it at room temperature for roughly 2 hours. Once thawed, you can warm them through in a warm oven if theyre already cooked. If theyre uncooked then brush with beaten egg and bake for the same time as you normally would following your favourite recipe. If you prefer, you can defrost overnight. Instead of leaving them out at room temperature, place them on a plate in the fridge and allow them to defrost overnight. We would recommend that you freeze mince pies. Pastry can change in texture in the freezer and more times you freeze them, the more chance there is a having soggy pastry. The only exception is if you have previously frozen unbaked mince pies and have now baked them and decided to freeze some. This would be fine. Mince pies do freeze well, generally. You should expect there to be a little change in texture between those that are freshly baked and those which have been frozen but this is the case for most pastry foods. However, if you have frozen them unbaked then by the time they have baked they should be just as delicious as they would have been if you made them fresh! If youve still got questions about freezing mince pies then these may help: Can You Freeze Mr Kipling Mince Pies? Mr Kipling might be worried that the texture and quality will reduce if you freeze their mince pies but it should be safe to freeze them if you want to avoid throwing them out. Can You Freeze Mincecmeat Tarts? Yes, mincemeat tarts can be frozen for around 3 months. Freeze them on a baking tray until solid and then portion them up into freezer bags. Can You Freeze Frangipane Mince Pies? Yes, frangipane mince pies can be frozen but you may find the topping goes from being velvety to being a little grainy. Can You Freeze Flo Mince Pies? Flo mince pies can be frozen for around 3 months, either baked or unbaked. But, you need to be very careful when handling it to avoid them breaking as they will be very brittle. Mince Pies but without all the fiddly pastry! These Frangipane Mince Pie Slices have all the flavours youd associate with mince pies but in a tray bake instead of an individual little pie.What is a mince pie?Mince Pies may not be something you are aware of if youre not from the UK. They are little sweet pastry pies filled with mincemeat which is a sweet filling consisting of dried fruits, spices and spirits.Although I love a mince pie, mincemeat does divide people and its not everyones thing! For me it isnt Christmas until the mince pies have been made.Making mince piesThe traditional way of making mince is a little fiddly as you have to cut out circles of pastry before filling with mincemeat and the topping with more pastry.Maybe its just me that makes mince pies tedious? I love eating them but for some reason I really dont enjoy making them! That is until they are Cranberry Topped Mince Pies which are quicker and easier than traditional mince pies. This probably has something to do with me being greedy and always overfilling them so the mincemeat spills out and sticks to the tray. At a time of year when there is always so much going on, a quicker version is always welcome!Frangipane Mince Pie Slices Mince Pies in Tray Bake formI thought about making a tray bake as a way to speed the mince pie process up. It is quicker, easier and the risk of mincemeat spilling out is far less than with mince pies! I also decided to change things up a little and add a layer of frangipane to the top of the mincemeat and pastry.My Mum used to make frangipane mince pies when I was growing up and they were always delicious so I took inspiration from her.While you have your tray bake tin out, why not whip up a batch of my Mincemeat Christmas Flapjacks too?What is Frangipane?Frangipane is a almond flavoured sponge that has a lovely sweet, nutty taste.It is used in pastries, cakes and tarts. One of its common uses is in Bakewell Slices or tarts.The almond flavour of the frangipane works really well with the fruits and spices in the mincemeat.Which mincemeat is best to use? I would always recommend making my Quick Mincemeat because it is so delicious and easy to make. You can make a batch and have it ready to make festive tarts. I dont think there is anything wrong with using shop bought mincemeat. This is what most people tend to do and it is convenient. I would recommend trying to choose a good quality mincemeat. There are quite a few choices; the fruits and spirits use vary and some may even include nuts. Pick one that appeals to you. Pastry isnt as tricky as you might thinkBeing completely honest, pastry is not my strong point. For some reason I completely lack the ability to roll pastry out in anything that resembles a rectangle. This is why I use shop bought ready-rolled pastry in a lot of recipes. However it is really simple to make your own for these.Dont be scared about making your own pastry for these Mince Pie Slices. And if like me, you struggle to roll out perfect rectangles dont let that worry you.You can always patch the pastry together so no one will know if its not perfect. Also no one is going to inspect the bottom of your slices that closely anyway!Customise these Mince Pie Slices! Like to add almonds, extract to the frangipane to enhance the almond flavour further. If you dont have this, you can leave it out no problem.I have also added some orange zest because I love the citrus burst it brings. Again if you dont have an orange, they will still be delicious without it.As I have mentioned before, I am greedy and like a thick layer of mincemeat. If you would prefer less, you can absolutely add less.If you have some flaked almonds, you could scatter some of these over the top of the frangipane before putting it in the oven.How many slices does this recipe make?That depends entirely how big you want to cut them! I tend to cut them into 24 squares because I think this is a similar size to a mince pie. You can cut them smaller or larger if you prefer.You can also cut them into rectangles instead of squares if you prefer.Are these suitable for vegetarians?Despite the name, mincemeat doesnt actually have any meat in it!Most mincemeat that you buy uses vegetarian suet so it is suitable for vegetarians. I would just recommend checking the ingredients to make sure.How long do these Frangipane Mince Pie Slices keep for?These Mince Pie Slices will keep in an airtight container for 3-4 days. You will need them to keep longer or would like to make them in advance you can freeze them.Can these be frozen?These Frangipane Mince Pie Slices freeze really well so make a batch and freeze some ready to whip out the night before you have guests coming.You will then have a lovely home baked tart for your guests without any last minute stress!Cook them as per the instructions below and allow them to cook. Stack them in a container with parchment paper in between to prevent them sticking.When you want to serve them, allow them to defrost at room temperature for a few hours.Other recipes you might like Pin for later 175 g plain flour 75 g unsalted butter 2-3 tbsp cold water 150 g margarine 150 g caster sugar 60 g plain flour 90 g ground almonds 3 medium eggs tsp almond extract 1 orange zested For the pastry, measure the flour into a bowl and rub in the butter with your fingertips until the mixture resembles fine breadcrumbs.Add enough water to form a soft dough. Add it gradually because you might not need to add all three tablespoons.Preheat the oven to 160C (fan assisted, 180C non fan). Roll the dough out on a slightly floured surface and line the bottom of a 33x24cm tin with it in another bowl cream the butter and sugar until light and fluffy. Add the rest of the frangipane ingredients and mix until combined.Stretch the mincemeat evenly across the pastry making sure you get right to the edges.Dot spoonfuls of the frangipane on top of the mincemeat and spread evenly across the mincemeat Bake in the oven for 30 minutes and then allow to cool in the tin for 10 minutes or so before turning out onto to wire rack to cool completely Cut into 24 equal squares Nutritional information is given as a guide only. Frangipane Mince Pie Slices Calories 219 Calories from Fat 90 * Percent Daily Values are based on a 2000 calorie diet. First, here is the good news. You can prepare frangipane in advance and freeze it for later consumption. Frangipane is a delicious tart made with almonds that create a sweet and fluffy filling encased in a pastry case. This tasty dessert is generally served with hot afternoon tea. Generally, people love to have extra helpings of delicious treats. So, preparing frangipane in excess is not new. Therefore, there can be questions about its preservation. However, the best aspect of frangipane is that it freezes well. So, here is how we freeze and enjoy it for extended periods.How Do You Freeze Frangipane?You can prepare frangipane at home and freeze it. Alternatively, you can order frangipane from the bakery and comfortably freeze it. We shall discuss both these methods here in detail.Freezing Homemade Frangipane (Baked Frangipane)Exposure to the cool air and moisture inside the freezer can spoil the tart and its taste to deteriorate. So, wrapping the pastry tightly is crucial to the freezing process.Bake the frangipane and allow it to cool to room temperature on a wire rack. The wire rack is better than cooling it on the baking tray because it will enable uniform and quicker cooling. The warm frangipane can become moist if placed directly inside the freezer.You can entirely freeze the frangipane in its tin if the container is freezer-safe. But, we advise removing it from the tin and slicing it into consumable portions for convenience. Use plastic wrap or a cling film to cover the frangipane tightly. We suggest double or triple wrapping to protect the tart from exposure to moisture and air. The more the protection at this stage, the better the frangipane after thawing. You can finally add an aluminium or tin foil protection layer before popping them into a freezer bag.Stick the date label, squeeze out excess air, and seal the bag airtight. Keep the freezer bag inside the freezer, enabling the contents to freeze well.Freezing Unbaked FrangipaneFreezing unbaked frangipane is possible. You can prepare the tart in a freezer-safe tin and wrap the entire container in plastic or cling film. Provide additional protection by surrounding it in aluminium foil before placing the container inside a freezer bag. Expel air from the freezer bag and seal it properly. Note the freezing date before placing the bag inside the freezer.Freezing Store-Bought FrangipaneThe method of freezing store-bought frangipane is the same as that of freezing homemade frangipane. Wrapping the tart well is crucial because exposure to humidity can cause its taste to deteriorate. We suggest refraining from freezing the store-bought frangipane if it has sugar toppings because sugar can condense during freezing and make the pastry mushy.How Long Can You Freeze Frangipane And Maintain Its Taste?Frangipane tart is a delicate recipe that can spoil soon if exposed to room temperature for extended hours. In addition, the humidity inside the freezer can affect its texture. Hence, we advise freezing the frangipane for not more than two months.How Do You Defrost Frangipane? Transfer the frozen frangipane from the freezer to the refrigerator and allow it to thaw gradually and naturally for several hours. It is better to initiate the defrosting overnight for the tart to be ready for consumption the following morning.Once defrosted completely, you can transfer the frangipane to the oven for reheating. Fifteen minutes should be sufficient to reheat the tart. You can bake it as usual if you have frozen the unbaked frangipane in its container.Can You Refreeze Frangipane?No. We do not suggest refreezing frangipane once you have defrosted and reheated it. The tart has a delicate structure. So, you risk ruining its texture by repeated heating and cooling.Does Freezing Affect Frangipane?Frangipane freezes well, but the taste of the frozen frangipane is not the same as freshly prepared. There can be changes in its texture, but it is not easily noticeable after reheating it. However, it remains delicious to eat.Can You Freeze Frangipane Tart?Yes. You can freeze frangipane tart as discussed above.Can You Freeze Frangipane Filling?The frangipane filling freezes well because it does not contain butter, cream, milk, or sugar. So, there should not be any issue freezing frangipane filling.Can You Freeze Frangipane Mixture?Yes. You can freeze the frangipane mixture and use it to prepare the tarts whenever you feel like doing so. The frangipane mixture freezes well.Can You Freeze Frangipane Mince Pies?It is possible to freeze frangipane mince pies, provided you wrap them properly and prevent exposure to moisture and cold air that can cause freezer burn.Can You Freeze Frangipane Mix?Yes. You can freeze frangipane mix and preserve it for extended periods.Can You Freeze Pear Frangipane Tart?Yes. You can freeze pear frangipane tart the way discussed in this article. Cooling the baked pies is critical. Wrapping them to prevent exposure to air helps the frozen pastries remain fresh for long periods.Can You Freeze Raw Frangipane?Yes. It is possible to freeze raw frangipane and store it for three months. But, first, we advise freezing the unbaked frangipane in its tart shells. Then, it becomes convenient to bake it with the filling and the fruit.Can You Freeze Cooked Frangipane Tart?Yes. Freezing cooked frangipane tarts is possible. But, we recommend holding off the buttercream and sugar toppings before freezing. They can cause the pastry to become mushy. So, we suggest adding the toppings after reheating when you serve the pies.Can You Freeze Frangipane Tart Leftovers?The frangipane leftovers can contain other food residues. So, we have to be careful. You can brush off the sugar toppings and other food residues before freezing. The leftovers do not last long in the freezer. So, refrigerating it for a couple of days and consuming it is advisable.Can You Refrigerate Frangipane?Yes. You can refrigerate the frangipane pastries, provided you wrap them well and keep them insulated from other foods in the fridge. The pies can absorb other food odors and thus, taste different.Final ThoughtsFrangipane is a delicious treat that tastes the best when consumed fresh from the oven. However, it freezes well. So, you can freeze the frangipane tarts and preserve them for later consumption. There can be a slight change in taste, but freezing it properly makes the difference unnoticeable.Home Christmas Recipes Frangipane mince pies Jump to Recipe Jump to Video The only thing better than mince pies is frangipane mince pies. With just a thin layer of pastry for the base and soft almond flavoured sponge for the lid these mince pies will definitely have you coming back for seconds. The pastry is easy to mix together by hand and the frangipane can be whizzed up in a food processor in just 5 minutes. The simple, tried and tested recipe will ensure a perfect batch every time. Useful bits of equipment for making this recipe: To make 24 frangipane mince pies you will need: Butter: this should be as cold as possible, so leave in the fridge until the last minute. Cold pastry is easier to work with. Orange zest: To make these mince pies extra festive, I like to flavour the pastry with orange zest. This could be substituted with clementine or tangerine zest or completely left out if preferred. Cranberry sauce: Cranberry sauce can be added to the mincemeat filling for a mince pie with extra Christmas flavour. Again this is completely optional but if you would like to give this a go just stir a couple of tablespoons of cranberry sauce into the mincemeat. Butter: This should be room temperature so it can be easily creamed with the sugar. Ground almonds: This is essential for making frangipane, which has a distinctive almond flavour, so don't leave this out. Flaked almonds: These are to add as a topping but are completely optional. Add the flour and cold butter to a large mixing bowl. Use your finger tips to rub the butter into the flour until a breadcrumb consistency is reached.Next add the ground almonds, icing sugar and orange zest to the bowl. Stir into the crumb until evenly mixed.Whisk one large egg then gradually add to the mixture. Mix well between each addition and stop adding the egg when the pastry starts to come together. TIP: If you have added all the egg and the pastry hasn't come together, add small spoonfuls of a second egg or cold water until it does come together.Turn the pastry out onto a clean, floured work surface and shape into a ball. Wrap in cling film and place into the fridge to chill for at least 30 minutes. The colder the better!Whilst the pastry is in the fridge, the frangipane can be made. Set up your food processor with the blade attachment and then add the butter and caster sugar.Turn on and blend together until creamy and lighter in colour.Next, crack one of the eggs into to processor and add a tablespoon of the ground almonds. Turn on and blend until the egg is fully combined. Repeat with the second egg.Remove the mixer bowl from the processor and take out the blade. Then add the remaining ground almonds and the flour to the mixture. Fold in well using a spatula until fully combined. Store the frangipane in the fridge until ready to use.Once the pastry is well chilled, roll out on a floured work surface into a rough circle around 2-3mm thick. Work quickly and don't over handle. Warm pastry is more likely to break. Use an 8cm round, fluted cutter to cut out circles for the base of each mince pie. TIP: use a size of round cutter that is slightly larger than the holes of your mince pie tray.To prevent the mince pies from sticking during baking, lightly grease your mince pie tray and lightly sprinkle with flour, tapping off the excess. Then carefully place the pastry circles into the holes of the tray and add a teaspoon of mincemeat filling to each one. (Optional: Stir cranberry sauce into mincemeat first for an extra festive twist!).Then add a teaspoon of frangipane on top of the mincemeat. No need to spread out the frangipane or make it look neat - it will spread and settle evenly during baking. TIP: only add a teaspoon of frangipane. More than this will be too much and will spill over the edges.Add a few flaked almonds to the top of the frangipane, if desired, then place in the centre of a pre heated oven and bake at 170/340 for 20 minutes or until the frangipane is golden brown around the edges. What is the best way to work with the pastry? To make this recipe easier and to keep the pastry colder for longer I suggest making half to begin with. This means halving the chilled pastry and returning one half to the fridge and rolling out the second half to make 12 mince pies. Once these have been filled and placed in the oven the rest of the pastry can be rolled out to make the rest of the pies.How to stop the pastry from breaking when placing in the tray holes? Pastry is a lot easier to handle when cold. Once made, make sure it is well chilled for at least 30 minutes. Leave it for longer if you can. Then roll out quickly and try not to over handle the cut out circles before placing in the tray.How should mince pies be stored? Allow the mince pies to fully cool then wrap in foil or cling film and store in an air tight container for up to 1 week.Can mince pies be frozen? Freezing mince pies is a fantastic way to have homemade mince pies on hand whenever you want them. Allow the pies to fully cool then stack in a sealable container and freeze for up to 3 months. To defrost, pop out as many pies as you need then leave on the side to fully defrost for a couple of hours. To reheat, place defrosted pies in a warm oven for 5 minutes.What can I add to a jar of mincemeat? This recipe suggests adding cranberry sauce to the mincemeat for a bit of extra Christmas flavour. Other additions could include orange zest, crushed hazelnuts, splash of rum or brandy, tinned cherries (chopped), dried apricots or some christmasy spices such as cinnamon or nutmeg. This post was first published in December 2017. Updated in December 2020 with an improved recipe and new images, step-by-step photos and recipe tips. Home Recipes Christmas Favourites First up though, 'what exactly are Frangipane Mince Pies?' I hear you asking. They're individual sized mini pies. Made with it's all butter pastry, each pie is filled with a sweet mincemeat filling (I'll go into what that is in a little bit! But no, there's no actual meat in these!) I first saw Great British Bake Off baking queen, Mary Berry, make her version of these and I couldn't wait to create my own. The frangipane refers to an Italian almond cream that tops the fruit filling. It's a delectable cream made predominantly with ground almonds, butter, sugar and eggs. In a regular mince pie, the fruit filling is surrounded by pastry sides and base but also top. In our mince pies, the frangipane with some crunchy flaked almonds forms the top of the mini pie and the combination is divine! Uses basic ingredients. All the ingredients are basic pantry or fridge staples. The ready made filling is available in your local supermarket or easy to make your own.Budget friendly. The ingredient list, especially if you buy store made mince pie fruit filling that you can jazz up, isn't pricey. Festive, holiday favourite. Christmas isn't Christmas without mince pies. Put the Christmas play list on, get into your cozy PJ's and enjoy a Frangipane Mince Pie or two in front of your twinkling Christmas Tree. Frangipane Mince Pies are made up of three components, the pastry, fruit filling and frangipane. I have a couple of notes on particular ingredients that is worth a look at. All-Butter Pastry I've opted to use a simple all butter pastry for these Frangipane Mince Pies. It's flakey, crisp and not sweet which pairs perfectly with the sweet fruit filling and almond cream. If time is short, or you have no inclination to make your own pastry - then use store bought - it'll still taste delicious! Butter - Use unsalted butter as the caramel filling has salt in it, and you don't want to overdo it with salt. Make sure the butter is cubed and cold before working it into the flour.Flour - The flour and butter need hydration to bring the dough together. Don't add it all at once, as you may not need it all.Salt - If using salted butter then omit the salt, but salt in some form is needed to season the pastry and layer the flavour. Frangipane (Almond Cream) I have a whole article going into How to Make Frangipane. It's such a versatile filling that can be added to so many different desserts. Make sure to check it out. Butter-I prefer unsalted butter so that I can control the level of salt in the filling. It must be at room temperature to be creamed well with the sugar.Sugar & Salt-Regular granulated white sugar is used. But you can use golden too and also caster sugar. The salt helps season the cream, adding flavour.Eggs -I've used large eggs in the frangipane cream. You can add an extra yolk if you want extra creaminess.Ground Almonds -Also referred to as almond meal, it has a slightly courser in texture than almond flour and provides a lovely texture to the frangipane. You can also use almond flour, but being more finely ground, the overall texture will be smoother.If using whole almonds, you'll need to grind them in the food processor first. Back in the day, think the 1400's, minced meat (actual meat) and fruit were used to fill mince pies. Since then the recipe has been relegated to the side (thank goodness!), but the spiced fruit remains, encased in a flakey pastry. These days mincemeat is made of dried fruits such as raisins, sultanas, distilled spirits, citrus peel and spices. The combination of flavours creates a complex blend of fruit and spices that is totally unique to these pies. Made in advance (at least a month!), the flavours develop a richness that's like no other. Traditionally, mince pies are filled with fruit filling, and enjoyed cold or hot with a brandy cream or hot custard. Making homemade mince pie filling isn't hard, it just takes a fair few ingredients. Whilst in the past I've made a delicious Amaretto Mince Pie Filling, sometimes it's easier to use store bought. Any store bought will do as you can expand on the flavour with the addition of alcohol, citrus zest and more dried fruit! Homemade Mince Pie Filling: If you are making your own filling, the standard fruits to use are sultanas, raisins, currants, and mixed peel. Elevate it with the addition of cranberries, dates, grated apple or cherries along with an alcohol of your choice such as Amaretto, brandy or rum. Pastry: Add spice into the pastry such as cinnamon or ginger. Or rub in some orange or lemon zest for a citrus hit. Create a ground almond pastry by subbing out a cup of flour with almond meal/flour. Almond Frangipane: I've flavoured the frangipane with some orange zest for a little citrus kick. I thought I had Contreaux in my liquor cabinet but it turns out I didn't. A tablespoon of two in the fruit filling would have been amazing! Marzipane Mince Pies: Great Marzipane into the fruit filling for additional flakes of sweet almond goodness! Mincemeat Frangipane Tart: Instead of making mini tartlets, this recipe can be used to make one 23cm (9-inch) tart. I suggest blind baking the base. Instructions to do this can be found in my Pecan Tart recipe. I'm now going to take you step by step into making the three components of these Christmas Frangipane Tartlets. The pastry, mince pie filling and Frangipane are not complicated to make. Don't be worried about the makey - I promise that you can make homemade. The pastry can be made the day before to keep the work load lighter on the day. Once the pastry is made, the recipe comes together easily as I've opted to use store-bought mince meal to cut down on hands on time. The frangipane is then made in only a matter of minutes. All in all, it's a delightful, festive recipe to get stuck into. *Be sure to see the recipe card below for the full ingredients list & instructions.* Make All in the Pastry STEP 1. Rub the butter into the flour. The butter should be cold, cold, cold before rubbing the two together. Rub until you have a combination of breadcrumb sized pies and pea sized pieces (Image 1). STEP 2. Add water. Drizzle in half of the ice cold water and mix through. Add a little more as the dough hydrates and as needed. When squeezed together the dough should clump (Image 2 & 3). You definitely don't want to drench it in water. STEP 3. Form the dough and refrigerate. Bring the dough together with your hands and form it into a disc. Wrap well with plastic wrap and refrigerate for one hour minimum (Images 4). TIP: Don't over work or knead the dough when bringing it together. This only activates the gluten too much and creates a tougher, less flakey butter pastry for the mince pies. STEP 4. Roll out the dough and cut out rounds. Remove the dough from the refrigerator and let it come to room temp for 10-15 minutes. Trying to roll out frigid dough will only cause it to crack. On a lightly floured surface. Roll out the dough to the thickness of a coin (1 inch). Using a 9cm (3.5 inch) diameter cookie cutter, stamp out as many rounds as you can (Images 5 & 6). STEP 5. Add to cupcake tray and fill. I use a standard cupcake tray to make these Frangipane Mince Pies in. But I do know that there are trays that are shallower, specifically for mince pies. Either will work. Flour the tray lightly and place a dough cutout into each hole, pressing it against the base and sides until flush (Images 7 & 8). If using a cupcake pan, the dough won't reach the top of the mould. Fill the dough with a heaped tablespoon of fruit filling, until full (Images 9 & 10). TIP: If you want to give a little boozy kick to the fruit filling, then add it in and give the filling a quick stir before filling the pastry cases. Alcohol such as contreaux, amaretto, rum or whisky works well. 1 to 2 tablespoons should do the trick. Make the Almond Cream and Top the Mince Pies. STEP 1. Infuse the sugar with orange then cream with the butter. Rub the orange zest into the sugar to release the oils and flavour the sugar (Image 11). Then add the butter and using electric hand-held beaters (or stand mixer), cream the butter and orange sugar together until pale and creamy.Add eggs and then dry ingredients. Whisk the eggs lightly and add them to the butter. Beat for a minute or so before adding the flour. Add the flour and salt and beat until combined. This and cream (Images 12 & 14). STEP 2. Top the fruit filling. Fill a zip-lock sandwich bag (or small piping bag), like I did, snip a large hole and pipe the frangipane filling over the mince meat. Or you can easily spoon a couple of tablespoons over the top. Which ever method works for you (Image 15). Sprinkle the flaked almonds over each of the almond cream covered pies (Images 16 & 17). STEP 4. Bake. Usually I like to blind bake pastry to ensure a crisp base. But these are so small that we don't need to take that extra step (which is a bit fiddly with such small pies.) Bake for 25-30 minutes until the pastry is crisp and tops are golden (Images 17 & 18). I will say that you should tent the whole cupcake pan in foil for the first 15 minutes to prevent the Frangipane from browning too much. Take it off for the last 10-15 minutes. Once baked, leave them in the pan for 10 minutes then remove them and place the Frangipane Mince Pies onto a cooling rack. Dust with a little powdered icing sugar and enjoy warm or cold - it's at your discretion! You can also serve them with a drizzle of custard or creme anglaise. A dollop or creme chantilly or a scoop of vanilla ice cream. Whatever takes your fancy! The only thing is to enjoy every bite! Alongside mulled wine or a sweet dessert wine is also dreamy. These truly are the perfect Holiday frangipane tartlet recipe! Use cold butter for the dough. If you don't you the pastry will seep out the butter during baking and you'll be left with a greasy mess. Don't over work the dough. Instead of kneading the dough, try just to squeeze it together until you feel it clumping. Over worked dough will lead to tough, not very flakey pastry.Jazz up your mince pie fruit filling. This is your opportunity to get creative with flavours. Alternatively, if you love a classic, then stick with your favourite basic filling. Keep going if the frangipane looks curdled. Don't sweat - this is normal. As soon as you add in the ground almonds and flour, the mixture will come together.Tent the cupcake pan when baking. The frangipane can brown to quickly and dry out if you don't tent the pies at the start. The pastry needs enough time in the oven to prevent undercooked bottoms. We're aiming for crisp pastry bottoms! Is frangipane the same as marzipan? Whilst they are both made from almonds and used in desserts, they are quite different. Frangipane is a creamy spreadable filling used in tarts or pastries.Marzipan, or almond candy dough as it's known in the US, is a denser almond paste that is used to decorate cakes or to form into shapes such as fruit. How do you know when frangipane is done? You'll know when the frangipane is properly baked as it will puff up onto of the mini pie and when pressed gently in the middle, it will spring back. Are mince pies actually meat? They used to be in the olden days, hence the name, but not anymore!! These days the mince meat refers to the fruity, flavour-packed filling. Can you make vegetarian mince meat? Traditional Mince Pie fruit filling contains suet which is a product derived from meat. If you want to make these vegetarian then you would either have to find a vegetarian brand from your store or make your own vegetarian fruit filling omitting the suet. To store: Keep homemade Frangipane Mince Pies in an air-tight container at room temperature for up to one week. To freeze: The baked pies do freeze exceptionally well. Once cooled, place them in a freezer-safe container and freeze for up to 3 months. Thaw overnight in the refrigerator. Re-crisp the pastry by baking the pies for 10 minutes in a 180C (350F) oven. More Holiday Dessert Recipes If you tried these Frangipane Mince Pies recipe, or any other recipe on my website, please leave a star rating and let me know how you go in the comments below. I love hearing from you! Print Recipe Pin Recipe A brilliant twist on the classic mince pies. Flakey pastry filled with a fruity filling topped with a nutty fragrant frangipane cream ticks all the boxes for the festive, Holiday season. Rub the butter into the flour. Into a large mixing bowl, add the flour and salt and quickly mix together. Add cubed butter and toss until coated. Using your fingers, rub the butter into the flour until the butter is the size of large peas.Add in water and bring the dough together.Add in the water a little at a time and use your fingers tips to gently toss the mixture together until the dough starts to hold when pressed. Form the dough and refrigerate. Gently squeeze the dough in the bowl and form it into a disc. Wrap well in plastic wrap and refrigerate for 1 hour minimum.Roll out dough.Remove the dough from the fridge and leave it at room temperature for 10 to 15 minutes. Rolling out dough that is too cold will cause it to crack. On a lightly floured surface, roll out the dough to the thickness of a coin (1 inch). Using a 9 cm (3.5 inch) diameter cookie cutter, stamp out as many rounds as you can.Add dough to cupcake tray and fill. Pre-heat the oven to 180C (350F). Flour the cupcake tray lightly and place a dough cutout into each hole, pressing it against the base and sides until flush. If using a cupcake pan, the dough won't reach the top of the mould.Spoon two tablespoons of the mince meat fruit filling into the bottom of each pastry case. Infuse the sugar with orange then cream with the butter.Rub the orange zest into the sugar to release the oils and flavour the sugar(Image 11).Then add the butter and using electric hand-held beaters (or stand mixer), cream the butter and orange sugar together until pale and creamy.Add eggs and then dry ingredients.Whisk the eggs lightly and then add them to the butter mix. Beat for a minute or so, before adding the flour.Mix the flour and salt and beat until fully combined, thick and creamy.Top the fruit filling.Fill a zip-lock/sandwich bag (or small piping bag), snip a large hole and pipe the frangipane filling over the mince meat. Or you can easily spoon a couple of table spoons over the top. Sprinkle the flaked almonds over each of the almond cream covered pies.Bake. Cover the whole pan with an aluminium foil tent. Bake mince pies for 15 minutes before removing the foil, and continue to bake for another 10-15 minutes until the pastry and almond cream are golden.Remove and cool in the pan for 10 minutes before transferring to a wire rack.Dust with powdered icing sugar. Serve warm or cold plain or with custard, cream or ice cream. All recipes are developed and tested in Metric grams. I strongly recommend that you bake using digital scales for a more accurate result. I have provided a conversion to US customary in the recipe but please note that I haven't tested using this method.Step-by-Step Photos: My blog post includes helpful step-by-step photos to help guide you through making this recipe.To store: Keep homemade Frangipane Mince Pies in an air-tight container at room temperature for up to one week.To freeze: The baked pies do freeze exceptionally well. Once cooled, place them in a freezer-safe container and freeze for up to 3 months. Thaw overnight in the refrigerator. Re-crisp the pastry by baking the pies for 10 minutes in a 180C (350F) oven.TIP 1. Use cold butter for the dough.TIP 2.Don't over work the dough. Over worked dough will lead to tough, not very flakey pastry.TIP 3. Jazz up your mince pie fruit filli. This is your opportunity to get creative with flavours.TIP 4. Keep going if the frangipane looks curdled after the eggs are added. As soon as you add in the ground almonds and flour, the mixture will come together.TIP 5. Tent the cupcake pan when baking.Calories: 356kcal | Carbohydrates: 49g | Protein: 6g | Fat: 22g | Saturated Fat: 10g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 5g | Trans Fat: 1g | Cholesterol: 68mg | Sodium: 323mg | Potassium: 57mg | Fiber: 3g | Sugar: 29g | Vitamin A: 523IU | Vitamin C: 1mg | Calcium: 38mg | Iron: 1mg Food foraging walks, talks and courses are frequently held in the kitchen garden building at Daylesford Farm in Kingham, and this weekend we went on a special Slow Food foraging event, hosted by Tim Field, across the footpaths that run through the Daylesford estate, to Oddington and back.Tim Field is the environmental science expert at Daylesford, responsible for ensuring that the whole estate is run sustainably. He starts the walks at the eco-centre glass and stone building in a field behind Daylesford Farm shop and farm buildings. These particular days are open to everyone, even non-members of Slow Food and their families, starting at 11 a.m. and finishing at just after 2 p.m., and they cost only 10 for members and 15 for non-members.Tims favourite foraging text book, or Bible as he refers to it is Food for Free by Richard Mabey. When he goes out foraging he is armed with a sharp knife, a wicker basket, a plastic bag and also recommends taking gloves if you are going to collect nettles. Tim also cautioned that when he is going out foraging everyone needs to be sure and certain of what they are collecting, as some leaves, flowers, berries and fungi could be either indigestible or, worse still, poisonous. He taught us to never disturb the environment you are visiting when you forage, not to touch endangered species or pick more than you can eat.We set off on this cloudy morning towards the village of Oddington, and our walk was punctuated along the way with Tim stopping and pointing out all the flora that was edible or used for medicinal purposes. A surprising number of wildflowers and leaves turned out to be perfectly delicious and nutritious and most of us would have clearly walked past without noticing we had done this very informal walk.We were fortunate enough to meet Shary Singer who us, a trained Naturopath (at www.coloursforhealth.com) who was able to identify and explain each species of plant. She explained that in the spring many of the leaves are very bitter, and therefore support the health and functionality of the liver. Along the way we took note of, and in some cases picked, the following:Wild violets, which are not only beautiful but delicious in salads. Also can be crystallised with egg white and caster sugar, to decorate cakes.Wood sorrel, which is high in oxalic acid, and can aggravate an ulcer.Celandine, a small pretty woodland flower with yellow petals.Cleaver, a sticky weed which can be fried, used to make soup or eaten as a salad. It has a detoxing effect on the body.Hawthorn leaves, otherwise known as bread and cheese in the days when peasants would forage for survival.Wild raspberry bushes, for fruit.Dandelion leaves, for eating in salads.Hedgie garlic, for salads.Ground elder, useful in stir fries.Wild garlic, can be used to make pesto, stuff ravioli or turned into soup.Wild primroses, used for decoration and salads.Along the way, through the most beautiful woodland carpeted with light blue vinca and wood anemones, we also spotted some fritillaries and wild rushes. Past Oddington Manor and Oddington Church, we spotted a pair of swans and wild deer, and then over stiles and gates, we made our way back, stopping to collect some fresh salad leaves from the farms polytunnels.Back to base, every participant was busy chopping, rinsing, peeling and preparing a feast beyond our wildest dreams. One of the great benefits of eating organic food, of course, is that vegetables only require a light rinse in a bowl of water, as they are not covered in pesticides. Out of little more than weeds, wild plantsand a few extra ingredients from the farm shop, we rustled up a veritable feast-A potato, onion, cleaver, wild garlic and nettle soup, with lemon juice and Parmiggiano.Boiled pheasants eggsA salad of mixed fresh leaves from the woods, gem lettuce, croustons and anchovies.Tim also cooked some venison loin (prepared by the Daylesford butchers) in a grenolata of breadcrumbs, olive oil and wild garlic. To accompany the meal there were fresh artisanal breads brought in by Julia Briggs (a Slow Food Cotswold Convener/organiser), Parma ham and some delicious herb and cheese filled souffles prepared by Shary. There was no waste and all leftovers were taken home.I would recommend this sort of event to anyone keen to learn about moths nature, generosity, hardwork, across the seasons. It opened my eyes. Through fields, riverbanks and woodlands there is a huge variety of plant life that is edible, delicious, beautiful, health enhancing and free. Walking in the spring air keeps you fit and fascinated as well as helping you to work up an appetite.If you would like to know more about these events on offer, then get in contact with Daylesford Farm, and if you wish to join Slow Food, the website address is below.Contact details:Slow Food website: www.slowfood.org.ukDaylesford Farm website: www.daylesfordorganic.comYou can follow Daylesford Farm on Twitter @DaylesfordFarmAddress:Daylesford FarmKinghamGloucestershireGL56 0YGTTelephone: 01608 731 700

Can you freeze frangipane. Freezing frangipane. Freezing frangipane tarts.