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# Gluten-Free Mincemeat Pie

Servings:

by Silly Zak's

Preparation Time:

Cooking Time:

## Gluten-Free Ingredients

- 3 cups mincemeat pie filling
- 1/2 cup sliced almonds
- 1 tablespoon cornstarch
- One package of two Silly Zak's Gluten-Free Pie Crusts



## DIRECTIONS

1. Bring your Silly Zak's Gluten-Free Pie Crusts to room temperature. You'll use one pie shell for the base of the pie, and one for the top.
2. Preheat your oven to 375 F. Place a baking sheet on the bottom rack to catch any drips as the pie bakes.
3. In a large bowl stir together the mincemeat filling, almonds and cornstarch until combined.
4. Pour the mincemeat filling into the bottom pie crust. Remove the second pie crust from its pan and drape it over the top of the mincemeat pie. Seal the edges of the pie crusts together with your fingers or a fork. Use a sharp knife to slice a few vents in the top of the pie so that steam can escape.
5. Bake in the center of your oven for about an hour, or until the crust is golden brown. If the edges start getting too brown, cover them loosely with aluminum foil and continue to bake until the center of the crust is golden brown.
6. Remove from oven and allow pie to cool on a wire rack for at least four hours before serving.



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# Mincemeat Pie Filling

Servings:

by Silly Zak's

Preparation Time:

Cooking Time:

## Gluten-Free Ingredients

- 1/2 cup dried cranberries
- 1/2 cup dried currants
- 1/2 cup golden raisins
- 1/2 cup dried cherries
- 1/2 cup dried mango, diced
- 1/2 cup dates, diced
- 2 cups granny smith apple; peeled, cored and diced
- 2 tablespoons crystallized ginger, finely diced
- 1/2 cup brown sugar
- 1 cup apple cider
- 1/2 cup orange juice
- Zest of one orange
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- 1/2 cup butter, cubed
- 2 tablespoons brandy



## DIRECTIONS

1. In a large saucepan, combine the dried fruits, apples, crystallized ginger, brown sugar, apple cider, orange juice, orange zest, spices and butter.
2. Bring the mixture to a simmer over medium heat and cook for about 10 minutes.
3. Remove the saucepan from the heat. Add the brandy and stir to combine well.
4. Allow mincemeat to cool to room temperature.
5. Spoon the mincemeat filling into an airtight container. Refrigerate for at least three days to allow the fruit to absorb all of the flavors. You can keep it in the refrigerator for up to six weeks. If you're keeping your mincemeat refrigerated for longer than a few days, give your filling a stir a couple of times a week and add a bit more liquid if it gets dried out. You can add more brandy, apple cider or orange juice depending upon your preference..

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