



The word “mincemeat” has come to mean this type of finely minced, spiced dried-fruit filling, but old-style recipes actually had minced beef and suet, and sometimes lamb!

Berry-Apple Mincemeat Pie

2 large Crispin (Mutsu) or Granny Smith apples, peeled and cut into ½-in. chunks
1 cup unsweetened frozen raspberries
1 cup chopped dried apples (about 3 oz.)
¾ cup chopped dried cherries (about 4 oz.)
½ cup water
¼ cup brandy
3 Tbsp. honey
1½ tsp. grated orange zest
¼ tsp. cinnamon
¼ tsp. black pepper
⅛ tsp. salt
1 Tbsp. butter
Cream Cheese Dough (recipe next page)



1. In a medium saucepan, combine the fresh apples, frozen raspberries, dried apples and cherries, water, brandy, honey, orange zest, cinnamon, pepper and salt. Bring to a simmer over medium-low heat. Reduce to low. Cover and cook for 20 minutes, stirring occasionally. Uncover and simmer, stirring, until the liquid has been absorbed, 10 to 15 minutes. Stir in the butter and set aside to cool to room temperature.
2. Meanwhile, make the Cream Cheese Dough and refrigerate for 30 minutes.
3. Preheat the oven to 375°F. On a lightly floured surface, roll one disk of dough to a 12-inch round. Fit into a 9-inch pie pan, leaving the overhang. Roll out the second disk of dough to 12 inches. Cut into ½-inch-wide strips.
4. Scrape the mincemeat into the bottom crust. Trim the bottom-crust overhang to ½ inch and fold under. Use the dough strips to make a basket-weave lattice top. Trim any overhanging dough strips to come to the edge of the rim. Press the ends onto the bottom crust.
5. Bake for 20 minutes. Reduce the oven temperature to 350°F and bake for 25 to 30 minutes, until golden brown.

Makes 10 servings

Total time: 1 hour 45 minutes

Per serving: 375 calories, 18 g fat, 45 g carbohydrates (4.5 g fiber), 6 g protein, 215 mg sodium



Cream Cheese Dough

A crust made with cream cheese dough is extremely sturdy, which is useful if your pie has a lattice top.

1½ cups all-purpose flour
½ cup whole wheat flour
6 Tbsp. grated Parmesan cheese
¼ tsp. baking powder
¼ tsp. salt
4 oz. very cold cream cheese, cut into bits
10 Tbsp. very cold butter, cut into bits
2 to 3 Tbsp. ice water

1. In a food processor, combine the all-purpose flour, whole wheat flour, Parmesan cheese, baking powder and salt. Add the cream cheese and pulse until the mixture resembles coarse meal. Add the butter and pulse until just barely incorporated.
2. Add 2 tablespoons of the water and pulse until the dough forms a rough mass on the blades. If needed, add more water, 1 teaspoon at a time. Form into two disks, wrap in plastic wrap, and refrigerate for at least 30 minutes before rolling out.

Makes two 9-inch crusts

Total time: 40 minutes

Per ⅛-pie serving: 302 calories, 21 g fat, 24 g carbohydrates (1.6 g fiber), 6 g protein, 190 mg sodium

