

Make it Crisis this Christmas

Recipe card



Daniel's mince pies

Daniel works as the Head Training Chef at Crisis Skylight Oxford – so while he's cooking for the café's customers, he's teaching skills to people who are homeless too.



Mincemeat

Ingredients

- 100g butter
- 225g caster sugar
- 75g raisins
- 75g currants
- 175g sultanas
- 75g almonds (chopped)
- 1 tsp mixed spice
- half tsp ground cinnamon
- zest and juice of 1 large orange
- 225ml of brandy (optional)



Method

- 1 Melt the butter and the sugar in a pan.
- 2 Add the fruit to the pan and mix.
- 3 Add the almonds, cinnamon and mixed spice.
- 4 Add the zest and juice of the orange, then simmer for 10 minutes.
- 5 Remove from the heat and add the brandy, if using.
- 6 Cool down the mix, then place inside a container with a lid and leave until needed (best to allow at least 1 week before use to allow the fruit to take in all the flavour).

Alternatively you can buy the mincemeat premade ready to use for the mince pies.

Mince pies



You can make your own shortcrust pastry as Daniel does, or use a premade version.

Makes about 16

Method

- 1 Heat oven to 200°C, and roll out the pastry to 3mm thick.
- 2 Using a round cutter (about 10cm), cut out 16 bases and place them into muffin trays.
- 3 Put 1/2 tbsp mincemeat mixture into each base.
- 4 Brush the edge of each pie with a little beaten egg.
- 5 Re-roll out the pastry to cut 7cm lids and press them on top to seal.
- 6 Glaze with the rest of the egg, sprinkle with caster sugar, then make a small cut in the tops.
- 7 Place in the oven to bake for 20-25 minutes.
- 8 Enjoy!



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we will end
homelessness



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Festive gingerbread

Ingredients

- 175 g self-raising flour
- 125g soft brown sugar
- 60g butter
- 1 tsp ground ginger
- 225g caster sugar
- 1 tsp golden syrup
- 1 egg (beaten)

Method

- 1** Preheat oven to 180°C.
- 2** Place the dry ingredients in a bowl.
- 3** Add all the other ingredients except the egg. Mix all these ingredients together.
- 4** Gradually add the beaten egg, mixing together to make a stiff dough.
- 5** Break off pieces of dough one at a time, each about the size of a walnut. Roll in hand to form a ball, then flatten each ball and shape or cut out.
- 6** Put finished shapes on a lined baking sheet, with a little space between each.
- 7** Bake for 15-20 minutes at 180°C.
- 8** Put biscuits on a rack to cool.
- 9** Enjoy!



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