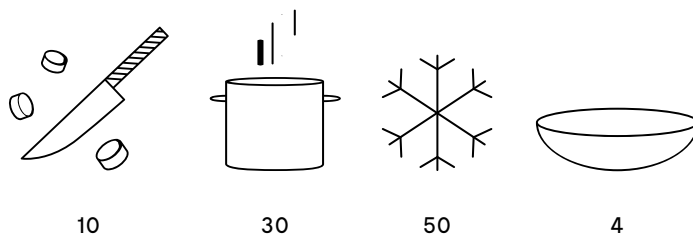




Coconut Mincemeat Streusel Bake

A lovely alternative to mince pies.



Ingredients

For the mincemeat:

150g raisins

150g sultanas

100g currants

100g dried cranberries

100g chopped mixed peel

1 large cooking apple, peeled, cored and coarsely
grated

100g The Groovy Food Company Organic Virgin
Coconut Oil

25g dessicated coconut

125ml The Groovy Food Company Agave Nectar
Light Amber and Mild

1 heaped tsp ground mixed spice

finely grated zest of 1 lemon

Directions

1. Put all the ingredients for the mincemeat, except the rum, in a large pan and cook over a low heat, stirring occasionally, for about 10 minutes.
2. Remove from the heat, leave to cool, and then stir in the rum. Cool completely.
3. For the topping, melt the coconut oil and allow to cool slightly.
4. Mix the flour, semolina and agave together in a bowl.
5. Pour over the melted coconut oil and mix until it combines to form a soft dough.
6. Bring together into a ball and wrap in cling film and pop in the freezer for 30 minutes.
7. For the pastry, put the flour in a mixing bowl and rub in the coconut oil until the mixture resembles coarse breadcrumbs (or whiz in a food processor).
8. Add the agave nectar and just enough cold water to

100ml dark rum

For the topping:

75g The Groovy Food Company Organic Virgin Coconut Oil

75g self-raising flour

40g semolina

2 tbsp The Groovy Food Company Agave Nectar Rich and Dark

icing sugar, for dusting

For the pastry:

200g plain flour, plus extra for dusting

125g chilled The Groovy Food Company Organic Virgin Coconut Oil, cut into cubes

2 tsp The Groovy Food Company Agave Nectar Light Amber and Mild

1–2 tbsp cold water

mix to a firm but not dry dough.

9. Shape into a disc and chill for 20 minutes.

10. Heat the oven to 200°C/fan 180°C. Lightly grease a 23cm x 33cm swiss roll tin.

11. On a lightly floured surface, roll out the pastry to a rectangle slightly larger than the swiss roll tin, then use it to line the base and sides of the tin.

12. Spread the mincemeat evenly over the pastry base. Using a coarse grater, grate the topping over the mincemeat. Bake for 25–30 minutes until golden all over.

13. Remove from the oven and leave to cool a little, then slice and serve whilst still warm.