

Festive Smoothie Fruits Pies

Makes 15 mini pies

A great alternative to traditional mince pies! Have fun with the kids making some delicious, no added sugar pies given an extra fruity twist with the addition of 'The Red One'.

What you'll need:

Approx 200g of puff pastry

A pouch of 'The Red One'

125g mixture of currants and raisins or any dried fruit mix

½ teaspoon ground ginger

One organic apple peeled, cored and sliced very thinly

What you'll need to do:

1. Pre-heat the oven to 220 C/gas mark 7.
2. Roll out your pastry thinly and cut out approx 15 small circle shapes (each one a little wider than the indentations of your cake/mini tart tray). Gently press each circle into the moulds.
3. You can then prepare the filling. Squeeze out a pouch of 'The Red One' into a bowl and add the dried fruit and ground ginger. Give it all a good stir and then spoon a small dollop into each pastry mould. You can then lay a couple of apple slices on the top of each pie.
4. Bake the pies in the oven for approx 10-12 minutes depending on your oven. Keep an eye on them as they don't need long! Once out, carefully prise the pies out of the tin and leave them to cool.

They are delicious eaten just like this but, if your children fancy some decorating fun, you could sprinkle over some icing sugar or add some other Christmas decorations. Mmm, yummy!

Preparation time: 20 minutes

Cooking time: 10-12 minutes