

# Mincemeat Pie

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

**Yield: 2 pies**

*2 cups chopped apples  
1 1/2 cups raisins  
1/2 cup currants  
1/4 cup citron peel  
1/4 cup candied cherries  
1/4 cup chopped nuts  
1/2 cup chopped suet  
1 cup brown sugar  
2 teaspoons mixed juice  
3 tablespoons rich fruit juice*

Preheat the oven to 450 degrees.

In a bowl, combine the ingredients in the order given: Apples, raisins, currants, citron, cherries, nuts, suet, brown sugar, mixed juice and rich fruit juice.

Divide the mixture between two unbaked pie shells.

Bake the pies until the pastry is set. Lower the heat to 400 degrees.

Bake for 30 minutes more.

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Per Serving (excluding unknown items): 1841 Calories; 22g Fat (10.0% calories from fat); 16g Protein; 431g Carbohydrate; 24g Dietary Fiber; 0mg Cholesterol; 123mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 17 1/2 Fruit; 3 1/2 Fat; 10 1/2 Other Carbohydrates.