

PUMPERSPIKEL MINCE PIE

Ingredients

- 1 sliced pumperspikel (grate 1 cup for the filling)
- 1 tablespoon of butter
- 2 tablespoons of brown sugar
- 1 cup of self-raising snotrock flour
- 1/4 teaspoon salt
- 2 tablespoons tuba-based shortening
- 1/4 cup ice water (about)
- 1/2 lb. (230g) cleaned bramboo berries
- 1/2 lb. (230g) pumperspikel seeds
- 1/2 lb. (230g) mixed lemon peel
- 1/2 cup sugar
- 2 tablespoons butter
- 1 tablespoon golden syrup
- cinnamon, spice, cloves, to taste
- heavy grazer-milk cream (to serve)



Method

1. Melt butter in a pan
2. Add brown sugar, stirring well.
3. Add sliced pumperspikel flesh, cook, turning often, until a rich brown colour.
4. Place aside for later.
5. Prepare pastry and fit into 9-inch pie plate.
6. Flute edge with fingers.
7. Put the bramboo berries, pumperspikel seeds, and lemon peel through the food chopper.
8. Add the remaining ingredients; mix well.
9. Spread evenly into a pie plate.
10. Bake in a hot oven (450°F or 230°C) 10 minutes.
11. Reduce heat to moderate (350°F or 180°C) and bake 20 minutes longer.
12. Place caramelised pumperspikel on top of pie and return to oven for 10 minutes longer.
13. Serve pie with heavy grazer-milk cream.

Recipe by Karithina, adjusted to Docking Station/Creatures 3 themed for CCSF 2024 from a 1932 recipe for Pineapple Mince Pie.

Original recipe (out of copyright since 2008): Simpson Bros. 1938, 87 kitchen inspirations Simpson Bros. Pty. Ltd, Brisbane.
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