



# Noreen's Kitchen

## Old Fashioned Mincemeat Pie

### Ingredients

6 cups mincemeat pie filling	1/4 cup corn starch
I have a recipe for this	1 egg
1 deep dish, pastry double pie crust, unbaked	1 tablespoon cream

### Step by Step Instructions

Preheat oven to 350 degrees.

Prepare the pie crust in a deep dish pie plate, allowing the edge to over hand the plate by an inch or two.

Mix the mincemeat and corn starch together to combine.

Pour the mincemeat mixture into the pie shell and spread evenly.

Cut a vent hole in the upper crust and then gently lay this over the pie.

Seal and crimp the edges of the crust together in the way you prefer. I folded my upper crust over the lower crust and crimped together.

Beat egg with heavy cream.

Brush egg mixture over the top of the entire pie. This will give the pie a lovely shiny finish when done.

Place pie on a baking sheet lined with parchment or foil.

Place in oven and bake for 75 to 90 minutes or until the filling is thick and bubbly and the crust is golden brown.

You may need to place a piece of foil over the pie at the 45 minute mark. This will prevent the crust from over browning or burning.

Remove pie from oven when done and allow to cool overnight before serving.

This pie is best made a day ahead of when you intend to serve it.

Pie can be kept at room temperature and should be eaten within one week.

## **Enjoy!**