

TIM FARMER'S COUNTRY KITCHEN

FRIED PEAR MINCEMEAT PIE

*1 1/3 cup all purpose flour
1/3 cup cake flour
2 teaspoons baking soda
1 teaspoon salt
6 tablespoons lard
1 egg + milk to make 2/3 cup
Pear mincemeat filling
Water
Oil
Powdered Sugar + Water*



Mix together dry ingredients. Cut in lard to dry mixture. In separate bowl, mix egg and milk together. Add to flour and knead into dough. Roll out into circles and place pear mincemeat in center. Fold circle in half, rub edges with water and seal with a fork. Fry in hot oil until golden brown on both sides. Remove and drain on paper towel. In separate bowl, mix powdered sugar with a little bit of water to make icing. Amount of water depends on the consistency you like.