



Mince pies

INGREDIENTS

(can be adapted to be vegan)

Pastry

- 170g plain flour, plus extra for rolling out pastry and a pinch of salt
- 100g cold butter or plant-based alternative
- 2 tbsp sugar
- 1 egg yolk (optional)
- 1 to 3s tablespoons of cold water
- Icing sugar, for dusting
- Mincemeat for filling

Homemade mincemeat:

- Simmer in a pot: 140g mixed dried fruit, 40g grated apple, 25g vegetable shortening, 50g brown sugar, 20g almonds, ½ tsp mixed spice (and/or ginger and cinnamon)
- Add zest and juice of a large orange and a large splash of brandy (or spiced rum)



MAKES

12



TIME

Prep: 40 mins
Bake: 15/20 mins

METHOD

1. Preheat oven to 200°C (180°C for fan)
2. Cut butter (or alternative) into cubes, rub it into the flour with a pinch of salt like breadcrumbs.
3. Stir in the sugar, then add egg yolk (optional) and a spoon of water and bring it all together into a smooth ball. Wrap in baking paper and place in fridge for 15 minutes.
4. Roll out the pastry to about ½ cm
5. Use a cutter to cut out 12 discs and fit into muffin tray. Cut out 12 smaller discs for the lids and set aside. Any leftover pastry can be used to make decorations e.g. stars for the top of the pies.
6. Fill each case with 2 teaspoons of mincemeat.
7. Lightly moisten undersides of pastry lids with water. Place the lids on top of the tarts, pressing gently at edges to seal. Top lids with any decorations.
8. Make a hole on top of each pie with the tip of a sharp knife (to allow steam to escape).
9. Brush pies with a little water then bake for 15-20 minutes until golden brown.
10. Dust with icing sugar and leave to stand in the tin for 2-3 minute before transferring to a cooling rack.