

# MINCE PIES

## PROCEDURE

01

Preheat oven to 220 degrees C. Sift plain flour into a bowl. Add softened unsalted butter and rub together to a crumb consistency.

02

Add the caster sugar and 1 large beaten egg, and mix together.

03

Tip out onto a lightly floured surface and fold until the pastry comes together, be careful not to over mix.

04

Wrap the pastry in cling film and chill for 10 mins.

05

Put the jar of mincemeat into a bowl and add the satsumas, 1 apple and lemon zest.

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07

Roll out the pastry to 3mm thick. Using a round 10cm cutter cut out 16 bases and place them into muffin trays. Put 1½ tbsp mincemeat mixture into each. Brush the edge of each pie with a little beaten egg.

08

Reroll the pastry and cut out 16 stars. Place ontop of the mice meat and glaze with the beaten egg.

09

Bake the mince pies for 15-20 mins until golden brown.



## INGREDIENTS

- 1 large jar mincemeat (600g)
- 2 satsumas, segmented
- 1 apple, chopped finely
- Zest of 1 lemon
- Icing sugar, for dusting

### Pastry

- 375g plain flour
- 260g unsalted butter, softened
- 125g caster sugar
- 1 large eggs (plus 1 beaten egg for glazing)

Alternatively you can buy short crust ready made

## PREP TIME

- Prep | 45 m
- Cook | 15 m
- Ready in | 55 m
- Serves | 16