

Mince Pies

Ingredients:

- 200g (6oz) plain flour
- 100g (3oz) butter or margarine
- 1½ tbsp of water
- 1 jar mincemeat WITHOUT NUTS

Optional additions:

- Finely grated zest of 1 orange or lemon
- 2 tbsp icing sugar
- Plus 2 tbsp caster or icing sugar to decorate (optional)

Plastic container and lid to take pies home in

Method:

1. Oven on gas 6/200°C
2. Collect a mince pie tin and 2 cutters (large and medium)
3. Finely grate citrus zest if using
4. Place flour into a large mixing bowl and add the butter which has been cut into cubes with a round bladed knife. Using your fingertips, rub the butter into the flour until it resembles bread crumbs. Add icing sugar and citrus zest if using. Add water. Use a round bladed knife to mix the pastry into a dough. Add a little more water if the mixture is too dry.
5. Lightly flour your table surface with a little flour from the dredger. Place the pastry dough on your table. Knead briefly and lightly until smooth.
6. Roll out pastry with a rolling pin, keeping it in a round shape.
7. Using a pastry cutter which is slightly larger than the bun tin, cut out 12 circles that will line the cups. Remember to start from the edge and work round the circles to maximise the number of cuts. Place these directly in the tin holes as you cut.
8. Re-knead and re-roll the pastry. Cut out 12 medium rounds for the lids. Place to one side.
9. Place 1 rounded teaspoon of mincemeat into each of the cases.
10. Using a pastry brush, dampen the edges of the lids lightly with water and place on top of mincemeat filling.
11. Brush the tops lightly with a little water, sprinkle with sugar (if using icing sugar, sprinkle it on after the pies have cooked)
12. Make a neat hole in the top of each pie with a knife.
13. Bake for 25-30 mins until golden brown.
14. Place pies on cooling wire to cool, before packing into your tin to take home.

