

MINCE PIES

Time To Complete



1 Hours

Difficulty



Easy



Ingredients

1 Large jar mince-
meat (about 600g)
2 satsumas,
segmented
1 apple, finely
chopped
zest 1 lemon
little icing sugar, for
dusting

For the pastry

375g plain flour
260g unsalted
butter, softened
125g caster sugar,
plus extra for
sprinkling
1 large egg, plus
1 beaten egg for
glazing

Method

1. Place 375g plain flour and 260g softened unsalted butter in a bowl and rub together to a crumb consistency.
2. Add 125g caster sugar and 1 large beaten egg, and mix together.
3. Tip out onto a lightly floured surface and fold until the pastry comes together, be careful not to over mix.
4. Wrap the pastry in cling film and chill for 10 mins.
5. Scoop the large jar of mincemeat into a bowl and add 2 segmented satsumas, 1 finely chopped apple and zest of 1 lemon.
6. Heat oven to 220C/200C fan/gas 7.
7. Roll out the pastry to 3mm thick.
8. Using a round cutter (about 10cm), cut out 16 bases and place them into muffin trays. Put 1 tbsp mincemeat mixture into each. Brush the edge of each pie with a little beaten egg.
9. Re-roll out the pastry to cut 7cm lids and press them on top to seal. Glaze with the beaten egg, sprinkle with the extra caster sugar, then make a small cut in the tops.
10. Bake the mince pies for 15-20 mins until golden brown. Leave to cool before releasing them from the muffin trays and dusting with a little more icing sugar before serving.