

Christmas Mince Pies

Perfect for a festive Hftea Party!



Cooking time: 20–25 mins

Ingredients:

- 300g/10oz plain flour,
(plus extra for dusting)
- Pinch of salt
- 150g/5oz butter
(fridge-cold, cut into 1cm dice)
- 3 tbsp icing sugar
- 1 large egg
(beaten with 1 tbsp very cold water)
- 300g/10½oz of pre-made mincemeat
(or purchase a 411g jar of mincemeat from any supermarket)

To finish:

- 1 medium egg (beaten)
- 1 tbsp caster sugar

Kitchen items required:

- A food processor (or a large mixing bowl)
- Cling film (or a plastic box)
- 12-hole bun tin
- 2 tin or plastic cutters (one larger than the other)
- 1 tablespoon
- 1 pastry brush
- 1 wire cooling rack
- 1 sieve (for dusting the icing sugar)



Method:



1. **Make the pastry** – Put the flour, salt and diced butter into a food processor and pulse, or rub together with your fingertips in a mixing bowl, until it looks like breadcrumbs. Add the icing sugar, beaten egg and water and pulse (or mix) to a rough dough.
2. **Chill the dough** – Tip the dough onto the work surface. Use your hands to bring it together into a ball. Wrap in cling film or put in a plastic box. Chill in the fridge for 20–30 minutes.
3. **Prepare the tin** – Brush a 12-hole bun tin with melted butter.
4. **Roll and cut bases** – After chilling, roll out the dough on a lightly floured surface to about 4mm thick. Cut out 12 discs, about 6mm bigger than the bun tin holes. Bring the scraps together and re-roll as needed.
5. **Add pastry and filling** – Press a pastry disc into each hole. Fill with 1 level tablespoon of mincemeat. Don't overfill.
6. **Add lids** – Cut out 12 smaller lids. Brush a little beaten egg around the edge of each lid and stick it on. Press gently to seal. The edges can be fluted or straight.
7. **Add egg wash and sugar** – Brush the tops with beaten egg and sprinkle with caster sugar. Use a sharp knife to make a small cut in the top of each pie to let out the steam as they bake. You can use pastry scraps to make shapes, like stars or holly leaves, and stick them on.
8. **Chill and preheat** – Put the pies back in the fridge while you preheat the oven to 90°C / 170°C Fan / Gas 5
9. **Bake** – Bake for 20–25 minutes, or until golden-brown and crisp. Set the tray on a wire rack to cool for 5 minutes, then turn the mince pies out. Dust with icing sugar.
10. **Serve** – Serve warm or cold with either brandy butter, cream, ice cream or custard.

