

Yummy Mince Pies!

These Mince Pies are simple to make and so yummy!

Makes approx. 20 mince pies

Ingredients

150g cold butter, diced	1 egg yolk
230g plain flour	1-2 tsp cold water
60g golden caster sugar	pinch of salt
2tsp ground cinnamon	300g mincemeat
60g ground almonds (optional)	milk to glaze
1 orange, zest only (optional)	icing sugar for dusting

You will also need

Cutters – 3 inch round and a star cutter for the top
x2 - 12 hole baking tray

Method

Preheat oven to 200C/400F/Gas 6.

Cube the butter and mix with flour by rubbing it in. Stir in the cinnamon, caster sugar, salt (and orange zest and almonds if using).

Add the egg yolk and water and mix to form a soft dough. Put the dough into a plastic bag and chill in the fridge for 30 minutes.

Roll out the pastry to a thickness of approx. 3mm and cut out equal amounts of circles and stars with your cutters. Re roll leftovers to use all your dough.

Grease baking tray and place in round dough. Spoon in mincemeat and top with dough star.

Brush the stars with milk and bake in the oven for 12 - 15 minutes until golden.

Slightly cool on a wire rack then dust with icing sugar for the perfect finish.

Serve warm with fresh single cream or squirty cream!



To be used as part of fund raising for the Pastoral Care Project www.pastoralcareproject.org.uk

Cheque payable to Pastoral Care Project and send for the attention of:
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