

Recipe – Mince Pies

Equipment

Tablespoon, baking tray, baking parchment, weighing scales, pastry cutter x 2

Ingredients

300g plain flour

3tsp caster sugar

200g baking margarine

2 egg yolks

Flour to roll out knob butter to grease bun tin

Method

1. Switch on oven (200°C /180°C fan oven).
2. Line baking tray with parchment
3. Weigh flour and sieve into bowl.
4. Weigh margarine and add to bowl. Using your fingertips to rub in the margarine to fine breadcrumbs.
5. Measure 50mls cold water. Add almost all the water at once to the bowl. Stir to form dough. Use a round-ended knife.
6. Knead lightly until it is smooth.
7. Roll out thinly and cut using rounds using two sizes of pastry cutter
8. Grease baking tin, place pastry shapes in mould and press down
9. Add spoonful of mincemeat to each case. Place a small star or pastry circle on each for the lid
10. Glaze with milk and sprinkle with sugar
11. Place in the oven for approximately 15 mins until crust is golden brown and firm.