

Mince Pies

Ingredients

- 1 block ready-made Shortcrust pastry approx. 400g
- Or, if you want to make your own:
 - 300g / 12oz plain flour
 - 150g / 6oz butter (or ½ butter, ½ lard)
 - 1 egg + water to bind OR just water
- ½ jar mincemeat
- a little icing sugar to dust.
- Optional ingredients:
 - Grated rind of 1 orange to add to pastry.



Method

1. Heat oven gas 6 / 200°C
2. If making your own pastry, sieve flour into mixing bowl, add butter and rub in until like breadcrumbs, or use a food processor. Stir in the orange rind, if using.
3. Beat egg and a little water together, (or squeeze the orange juice and use this instead) gradually add to dry ingredients, stirring with a knife, until it forms a firm dough.
4. Lightly flour the worktop, and carefully roll out the pastry until 2-3mm thick. Cut out the same number of tops and bases.
5. Place bases into a bun tin and fill with mincemeat. Dampen the edges of the tops and place over the bases, press to seal.
6. Bake in a hot oven for approx 20 mins until pale golden.
7. Place onto a wire rack to cool, then dust with sieved icing sugar to finish.

