

Mince Pies

Ingredients

Shortcrust Pastry

200g Plain Flour

50g Lard

50g Margarine

Pinch of Salt

Filling

400g jar of Mincemeat

For the top

A little milk

Icing sugar to dust

Optional - use Jam or lemon curd instead of mincemeat.



Aim Higher

Use spare pastry to make holly shapes to decorate the mince pies


Equipment

All equipment is provided by school

**** Remember to bring a container to take it home in ****

Oven temperature : **Gas 6 or 200°C**

Method:

1. Preheat the oven. Place the shelf just above the centre. Grease a bun tray.
2. Sieve flour and salt into bowl.
3. Rub in the fat to the flour mixture, and then add enough cold water to mix into a dough.
4. Roll out half the pastry thinly and cut out 12 rounds using the 7.5 cm cutter. Re- roll scraps if necessary.
5. Place the rounds into each section of the bun tin.
6. Roll out the other pastry half thinly and cut out 12 rounds using the 6 cm cutter. Re- roll scraps if necessary.
7. Fill each pastry case with mincemeat level to the edge of the pastry. Dampen the edges of the small pastry rounds with water and press lightly into position to form lids, sealing the edges.
8. Brush each one with milk and make two snips in the top with a pair of scissors.
-  With any spare pastry, carefully cut out holly leaves and stick to mince pies using water.
9. Bake in the oven for 25-30 mins, until golden -brown.
10. Cool on a wire tray and dust with icing sugar. When cool store in an airtight tin.