

Mini Fruit Pies

Ingredients

Shortcrust Pastry

200g Plain Flour

50g Lard

50g Block Margarine/Butter

Pinch of Salt

Filling

400g tin of fruit pie filling (or stew your own fruit at home)

For the top

1 egg



Aim Higher

Decorate the top of the fruit pies by cutting out shapes of pastry and crimping the edges

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. Lightly grease a bun tray.
2. Rub in the fat to the flour mixture until you achieve breadcrumbs.
3. Add enough cold water to mix into a dough.
4. Roll out the pastry thinly and cut out 12 rounds using the 7.5 cm cutter.
5. Place the rounds into each section of the bun tin and gently press down to form the base.
6. Cut out another 12 rounds using the 6 cm cutter. Re- roll scraps if necessary.
7. Fill each pastry case with the fruit filling 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.
- ★ Cut the lids into different shapes. Use a utensil to crimp the edges.
8. Crack an egg into a jug and brush each pie to glaze it.
9. Bake in the oven for 20 mins, until golden -brown.
10. Turn out of the tins while still warm using a pallet knife. Cool on a wire tray. When cool store in an airtight tin.