



STAR OF WONDER MINCE PIES

PREP TIME

30 minutes

COOKING TIME

15 minutes

SERVES 12

INGREDIENTS

225g plain flour
110g cold butter, diced
80g caster sugar
2 eggs, beaten (1 egg for the pastry and 1 egg for brushing over the pies)
Milk if needed
A small jar of fruit mince
Icing sugar to decorate

Enjoy these traditional Christmas treats any time of day in this festive season! For an indulgent treat for the adults, serve warm, topped with brandy cream.

1. Preheat the oven to 200°C / gas mark 6.
2. Rub the butter and flour together, using your hands to form a large breadcrumb type texture.
3. Stir the sugar into the mixture.
4. Using a fork, mix in the egg and add enough milk to form a soft dough ball that leaves the bowl clean.
5. Wrap the dough in cling wrap and chill in the fridge for 10-15 minutes.
6. Flour the worksurface and roll out the pastry to a thickness of about 3mm and cut out circles measuring around 7.5cm using a pastry cutter.
7. Place in lightly buttered patty tins and lightly press into the shape.
8. Spoon the fruit mince into the pastry cases, careful not to overfill.
9. Shape the remaining pastry into a ball and reroll. Cut out the lids in any festive shape you want.
10. Place the lids on top of the fruit mince and lightly brush with some beaten egg.
11. Bake in the oven for 12-15 minutes until golden brown.
12. Remove from the oven and leave for a few minutes before removing from the tin and placing on a wire rack to cool.
13. Dust with icing sugar and enjoy!