

# Mince Pies

## Ingredients

### Pastry

- 250g Plain Flour, plus extra for dusting
- 2 tbsp Icing Sugar
- 30g Ground Almonds
- 150g Butter
- 1 medium egg

### Filling

- 410g Jar mincemeat
- 2 satsumas, peeled and segmented, or small tin mandarin segments
- 1 eating apple, cored and finely chopped

- Zest of 1 lemon
- Icing sugar for dusting

### Crumble

- 50g Plain Flour
- 50g Caster Sugar
- 35g Rolled Oats
- 35g Cold Butter – Diced
- ½ tsp Ground Cinnamon

### Meringue

- 3 Medium Egg Whites
- 130g Caster Sugar



## Method

1. In a large bowl mix the flour and icing sugar together. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Add the ground almonds and stir.
2. Add the egg and work into the mixture with your fingers, bringing it together to form a soft dough. You may need to add a drop of water if the pastry is a little dry.
3. Tip the dough onto a lightly floured work surface and shape into a ball. Flatten into a disc with your fingers and wrap in cling film. Leave to rest in the fridge for at least 3 hours.
4. Put the mincemeat into a bowl. Add the satsumas or mandarin segments, chopped apple and lemon zest. Stir well and leave to macerate for a few hours or overnight.
5. Heat your oven to 200°C. Lightly grease a 12 hole muffin tin.
6. Roll out your pastry thinly on a lightly floured surface, to a 2-3mm thickness. Don't worry if the pastry breaks or sticks, just press it together and re-roll. With a 10cm pastry cutter, cut 12 discs and use these to line the muffin tins. Use a 7.5-8cm cutter to cut 12 smaller discs for the pie lids. Re-roll your pastry as necessary to cut enough discs.
7. Put about 2 tsp of the mincemeat into each pastry case. Brush the edges of the smaller discs with egg wash and place over the mincemeat. Press the pastry edges together with your fingertips to seal. Brush the mince pies with a little more eggwash and sprinkle with a little caster sugar. Make a hole in the top of each pie with a small, sharp knife or the tip of a skewer.
8. Bake for about 20 minutes until golden brown and bubbling. Carefully remove the mince pies from the tins and leave on a wire rack to cool. Serve warm or cold, dusted with a little more caster sugar or icing sugar.

### Star Mince Pies

1. After lining your pie tin and filling with 2 tsp of mincemeat, re-roll the left over pastry and using a star cutter, cut out stars. Either top with single stars or use the leftover disc with star cut out and top pies with this.

# Mince Pies

## **Crumble**

1. To make the crumble topping, simply mix all the dried ingredients together then rub in the butter until it resembles breadcrumbs. Add 2 heaped tsp of mincemeat to the pastry bases and then cover with crumble. Bake for around 20 minutes until golden brown and bubbling. Leave to cool in the tin for 10 minutes before carefully removing to a wire rack to cool completely.
2. Put 2 heaped tsp of the mincemeat into each pastry case and bake for in oven for 15 minutes. Then remove from the oven top with meringue and bake for 7-10 minutes until the meringue is golden.

## **Meringue**

1. Put 2 heaped tsp of the mincemeat into each pastry case and bake for in oven for 15 minutes. Then remove from the oven top with meringue and bake for 7-10 minutes until the meringue is golden.

## **NOTES**

Serve warm or cold, dusted with icing sugar.