

Mince Pies



Ingredients

220g plain flour
100g butter or margarine
 $\frac{1}{2}$ jar of mincemeat
4 tablespoons water

Equipment

Mixing bowl
Measuring jug
Round bladed knife
Rolling pin
Pastry cutter
Flour dredger
2 teaspoons
12-hole bun tray/ mini cutter

1. Switch on oven to 180c/ gas 4.
2. Place flour and butter into the mixing bowl. Rub the butter into the flour to resemble fine breadcrumbs.
3. Add the water (must be cold) to the breadcrumbs and stir round with the round bladed knife until it starts to stick together as a dough. Flour your work top and place the dough on it.
4. Roll out and use the cutter to produce 12 discs (you may need to re-form the dough once or twice to achieve this).
5. Put the discs into the bun tin and fill each with a teaspoon of mincemeat using the 2 teaspoons (**DO NOT OVER FILL!**) Add a mini shape on the top if desired.
6. Place the tray in the oven for approximately 15 minutes, check regularly to make sure the mincemeat doesn't boil over, but the pastry must be slightly browned.