

JINGLE BAKES

Mince pies

If baking with a child, please supervise them at all times

Ingredients:

For the pastry:

- 350g plain flour, plus extra for dusting your work surface
- 225g unsalted butter, cold and cubed
- A pinch of salt
- 1 egg, beaten
- Zest of 1 orange (optional)
- Water, cold, as needed

For the filling:

- 800g mincemeat

For the glaze:

- A couple of teaspoons of milk

For the decoration:

- 2tbsp icing sugar

Method:

To make the pastry:

1. In a large bowl, add the flour, butter, salt and orange zest (if using). Rub together with your fingertips until the mixture looks like fine breadcrumbs.
2. Stir the egg into the mixture. Then add the cold water, a teaspoon at a time, and continue to mix through until the mixture binds to form a dough.
3. Cover the bowl and put in the fridge for 15-30 minutes.

Assembling the mince pies:

1. Preheat the oven to 180 C fan. Grease a cupcake tray.
2. On a well-floured surface, roll out 2/3 of your pastry to about 3mm thick. Cut circles out of the pastry and push them into the tray to line the cups.
3. Spoon the mincemeat into the pastry-lined tins until about 2/3 full.

4. Roll out the remaining pastry to the same thickness and cut out the lids for the pies. These can be circles, stars or even Christmas trees! They can be any shape you like so get creative with it.
5. Rub the edges of the pie cups with water to make them sticky and then press the lids on. Make a small hole in the centre of each one so that the steam can escape and then glaze each pie with a little bit of milk. Pop them in the oven for 20 minutes, or until golden brown.
6. Let them cool in the tray then sprinkle them with a snowy dusting of icing sugar and then they're ready to be enjoyed!