



Mince Pies

375g plain flour
260g unsalted butter, softened
125g caster sugar, plus extra for sprinkling
1 large egg, plus 1 beaten egg for glazing
1 jar mincemeat
icing sugar

Make the pastry:

1. Sieve the flour from a height into a large bowl. Using your finger tips, work the cubes of butter into the flour and sugar by rubbing your thumbs against your fingers until you end up with a fine, crumbly mixture.
2. Add the egg and caster sugar to the mixture and gently work it together till you have a ball of dough. Flour it lightly. Don't work the pastry too much at this stage or it will become elastic and chewy, not crumbly and short. Flour your work surface and place the dough on top. Very lightly knead it into a round, flour it lightly, wrap it in cling film and put it into the fridge to rest for at least 10 minutes.

Make the mince pies:

3. Heat the oven to 220C/200C Fan/Gas 7. Roll out the pastry to 3 mm thick. Using a round cutter (about 10cm) cut out 12 bases and place them into a lightly greased muffin tray.
4. Put 1 tbsp mincemeat mixture into each base. Brush the edge of each pie with a little beaten egg. Re-roll the pastry to cut 12 lids and press them on top to seal. Glaze with the rest of the egg and sprinkle with caster sugar. Then make a small cut in the top of each one or prick with a fork.
Bake for 15-20 minutes until light golden. Cool slightly in trays and then lift out onto a wire rack. Dust with icing sugar to serve.

Inspire communities through cooking, to provide opportunities which enable participants to learn new skills, instill confidence, be creative and experience something new.