

CHRISTMAS MINCE PIES

These deliciously rich mince pies are best made with just butter in the pastry and a beautiful start to Christmas festivities.

200g plain flour (Chilled in fridge)
100g butter (Room temperature)
2tsp (10ml) icing sugar (In school)
1 egg, beaten
1 jar good quality mincemeat



You will need to bring a box to take these home in... plus your apron & tea towel

Method

1. Pre heat an oven 190°C/Gas No 5
2. Rub the butter into the flour and icing sugar
3. Add the egg to make a stiff dough
4. Roll out the pastry and cut small and large circles which can be used to make the pies
5. Line a bun tin with the large ones and place a good tsp of mincemeat in each case.
6. Moisten the edges with a little water and place the smaller circle on the top. Seal well. Pierce the top of the pie with a small hole to allow steam to escape.
7. Bake for approximately 15-20 minutes or until lightly golden in colour. (Check them after 10 minutes)
8. Do a big clean up now... including scrubbing your worktops and cleaning and drying your sinks.
9. Remove pies from the bun onto a cooling wire as soon as they come out of the oven
10. Dredge with icing sugar when cool.



Safety rules:

Nutrition and healthy eating:

Food science:

