



Clementine Drizzle Mince Pies

Sarah's Servings: 12 Sarah's skill: Medium, Baking time: 20-25 minutes

Ingredients

Pastry

200g Plain Flour
45g Icing Sugar
100g Cold Cubed Unsalted Butter
1 Large Egg

Topping

Juice of 2 Clementines
45g Granulated sugar

Filling

125g Stork margarine
125g Caster Sugar
145g Self Raising Flour
2 Large Eggs
Zest of 2 Clementines
12 tsp Mince meat

Method

- Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool.
- Preheat the oven to 180 degrees centigrade (160 fan) or Gas Mark 4.
- Filling Put the stork, sugar, flour, eggs and clementine zest into the bowl of a stand mixer and mix until it is pale in colour.
- Cut out 12 circles of pastry to fit in a deep muffin tin.
- Then put a teaspoon of mincemeat in each one.
- Divide the filling equally between the 12 mince pies and make sure it is covering the mincemeat.
- Bake for 20-25 minutes until the pastry is cooked and the topping is golden brown.
- Mix the Clementine juice and sugar in a small bowl and brush the tops of the mince pies as soon as they come out of the oven.
- Leave to cool in the tin before removing.