



Mini Mince Pies

Sarah's servings: 24, Sarah's skill: Medium, Baking time: 15-20 mins

Ingredients

Pastry

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

12 tsp Mincemeat

There is a recipe on my blog for mincemeat, <https://www.sarahslice.co.uk/post/sarah-s-christmas-mincemeat>

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.
- Cut out 24 circles of pastry with a 5cm round cutter to fit in a the tin.
- Place the circles into a 24 hole mini muffin tin - using a pastry tamper makes this much easier. .
- Then put half a teaspoon of mincemeat in each one and finally put a pastry Christmas shape on the top.
- Brush the tops with milk or egg wash.
- Bake for 15-20 minutes until golden brown.
- Leave to cool completely in the tin before trying to remove them.