



Sarah's Nutty Marzipan Mini Mince Pies

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

Ingredients

200g Plain Flour
45g Icing Sugar
100g Cold Cubed Unsalted Butter
1 Large Egg
100g Grated marzipan
12 tsp 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.
- Put the marzipan in the fridge as it will be easier to grate later.
- 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.
- Take the marzipan out of the fridge and grate. Finally sprinkle equally on the top of each mince pie.
- Bake for 15-20 minutes until golden brown.
- Leave to cool completely in the tin before trying to remove them.