



Ingredients

200g Butter
100g Caster Sugar
200g Plain Flour
85g Cornflour
Pinch of salt
1 2tsp Mincemeat
Extra caster sugar for decoration

Method

- In a stand mixer cream the butter and sugar until light and fluffy.
- Add the flour, cornflour and salt gradually to the butter mixture until it comes together as a soft dough.
- On a floured surface roll the dough out slightly thicker than you would normal pastry.
- Take a round biscuit cutter and cut out 12 x 8cm circles and press them into in a muffin tin.
- Then cut out 12 festive shapes to go on the top of each pie later.
- Place the lined muffin tin and festive shapes in the fridge to firm up for about 2 hours or overnight.
- When ready to bake Preheat oven to 180 degrees centigrade (160 fan) and Gas mark 4.
- Put 1 heaped teaspoon of mincemeat in each case and top with the festive shapes.
- Bake for 25 minutes.
- Remove from oven and sprinkle with some extra caster sugar. Leave to cool in the tray then transfer to a baking tray.

Shortbread Mince Pies