

# Mince Pies

## Ingredients

225g cold butter, diced.  
350g plain flour  
100g golden caster sugar  
280g mincemeat

1. small egg
2. Pinch of salt

## Method

- **STEP 1:** Preheat the oven to 200C/gas 6/fan 180C.
- **STEP 2:** To make the pastry, rub the butter into the flour. Then mix in the sugar and salt. Combine the pastry into a ball and knead it briefly. The dough should be fairly firm and can be used immediately or chilled for later.
- **STEP 3:** Grease 18 holes of two 12-hole cupcake trays with a little butter. Line them by pressing small walnut-sized balls of dough into each hole. Spoon an equal amount of mincemeat into each pie.
- **STEP 4:** Take slightly smaller balls of dough than before and pat them out between your hands to make round lids, big enough to cover the pies. Top the pies with their lids, pressing the edges gently together to seal - they might need a little milk or whisked egg to help stay shut.
- **STEP 5:** Brush the tops of the pies with a beaten egg. Bake for 15-20 minutes until golden. Leave to cool for 5 in the tin and then remove to a wire rack.

To serve, lightly dust with icing sugar and eat!!