

Becky Bakes...

MINCE PIES

350g Plain Flour

250g cold Unsalted Butter, diced

50g Caster Sugar

2 medium-size Eggs, beaten (you should not need all of this)

400g Mincemeat (approx.)

The finely grated zest of 2 Oranges

Makes approx. 30 – depending on your pastry cutter size

Cook in the oven in patty tins.

1. Oven on to Gas mk. 6, 200°C (180°C Fan)

2A: **EITHER** using a **FOOD PROCESSOR** – Put the flour, butter and sugar into the food processor and blend until you have breadcrumb-like mixture, then add the orange zest and approx. ½ - ¾ of the beaten eggs and blend until a smooth dough forms

2B **OR** mix **BY HAND** – Rub together the butter and flour then mix in the sugar and orange zest before stirring in enough of the beaten eggs to make a firm dough

In either case, if the dough is sticky, wrap it in cling film and chill

3. Cut the dough in half to make it easier to handle, then roll out each half on a floured surface and using a fluted pastry cutter for the base and a shaped cutter (star, snowflake etc.) for the lid, cut out equal numbers of bases and lids until all the dough is used up

5. Press each base into the patty tins, add a heaped teaspoon of mincemeat, then press a lid on top. (At this stage they can be frozen: cover tightly in their patty tins. Defrost them before cooking)

6. Cook in the oven for 15-20 minutes, then allow to cool slightly in the patty tins before gently lifting the mince pies onto a wire rack.

7. Dust with icing sugar to serve cold or gently reheated for a few minutes!

For a Demonstration of this recipe find me on YouTube:

https://www.youtube.com/watch?v=TtcY_040m7g&feature=share&fbclid=IwAR1-6wG6jRidHDTN_ftCrPGLhRIQLNzX7Iuu-Y4FaVo_bT4AeI9lsqWkuQw

