

Becky Bakes...

MINCEMEAT ECCLES CAKES

- 1 packet ready-rolled Puff Pastry
- 100-150g Mincemeat (approx.)
- 1 dessertspoon Plain Flour
- 1 dessertspoon Caster Sugar
- 1 medium-size Egg, separated

Cook in the oven on 2 baking trays, lined with greaseproof paper.

1. Oven on to Gas mk. 6, 200°C (180°C Fan)
2. Unroll the pastry and use a 10-11cm diameter round pastry cutter to cut as many circles as possible, layering up and re-rolling the scraps to keep cutting circles until all the pastry is used up.
3. Put a heaped teaspoon of mincemeat in the centre of each circle of pastry.
4. Brush the edges of each circle with egg yolk then bring the edges together over the top of the mincemeat and seal to make a small parcel. Gently flatten each parcel slightly (coating your fingertips with flour may help if the pastry is sticky)
5. Turn the parcels over and spread them evenly join-side-down over the baking trays
6. Use a fork to make three rows of holes in the top of each parcel, then brush the tops with egg white and sprinkle with caster sugar
7. Cook in the oven for 15-18 minutes until golden brown, then cool on a wire rack.
8. Enjoy as a festive variation of a tradition teatime fruity treat!

(There is no demonstration video for Bonus Recipes)

BONUS
RECIPE