

Cranberry Mince Pies

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Mincemeat combines with extra-tasty dried cranberries to make mince pies with a fruity kick. For extra cranberry flavour, try adding a few tbsp. of cranberry juice to the mincemeat the night before you make these pies - and to up the alcohol kick in the mincemeat, add in a tbsp. of a fruity liquor at the same time.

Ingredients:

250g plain flour
125g cold, diced butter
2 tbsp. icing sugar
Zest of one lemon
2 eggs
200g mincemeat
75g dried cranberries

Directions:

1. Cut the butter into the flour using either a pastry cutter or two forks. Once the mixture resembles fine breadcrumbs, stir in the sugar and lemon zest. Crack one egg into the mixture and stir using a blunt knife until the pastry comes together.
2. Knead gently for a few seconds before covering in cling wrap and put into the fridge. Chill for 30 minutes.
3. Chop the dried cranberries and mix with the mincemeat. Set to one side.
4. Sprinkle the work-surface with some flour and roll the pastry out to the thickness of a 50p piece. Cut out 12 8cm rounds of pastry, spritz a muffin tin with cooking spray and press into the muffin holes.
5. Preheat the oven to 190C.
6. Fill the pastry shells with a dstsp. of the mincemeat mixture before cutting out a further 12 5cm circles to put on to the top of the pies.
7. Pinch the edges of the pastry together to seal and then brush with the remaining egg. Cut holes into the tops of the pies for the steam to escape.
8. Bake in the oven for 15-20 minutes until golden and crisp.

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