

Crunchy Crumble Mince Pies

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For a twist on the classic mince pie, why not try these tasty crumble-topped mince pies? They're a little bit more like a dessert than other mince pies, so try serving them straight from the oven with either some cold vanilla ice cream or some thick clotted cream.

Ingredients:

200g flour
200g mincemeat
125g unsalted, cooled, diced butter
1 tbsp. icing sugar
4 tbsp. cold water
25g brown sugar
25g melted butter
25g ground almonds
25g finely chopped walnuts

Directions:

1. For the pastry, cut the butter into the flour with a pastry cutter or two knives until it resembles breadcrumbs.
2. Stir in the sugar and water then stir with the knife until the pastry comes together. Knead gently, then flatten with your hand into a flat disc and cover with clingfilm.
3. Sprinkle the work-surface with flour then roll the pastry out to 2-3mm thick. Cut 9cm circles from the pastry and use them to line a muffin tin or patty tin.
4. Fill each pastry shell with 1 tsp. mincemeat.
5. Preheat the oven to 180C.
6. Make the crumble by combining the sugar, melted butter, ground almonds and chopped walnuts in a bowl. sprinkle the crumble over the top of each open mince pie.
7. Bake the pies for around twenty minutes in the oven then leave to stand for a few minutes before serving.

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