

Custard Mince Pies

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These chewy and gooey mince pies are perfect for people who aren't a fan of the more traditional crumbly mince pies. Feel free to make your own custard, but make sure that it is thick - too thin and it will just run into the pastry.

Ingredients:

300g thick custard
200g mincemeat
375g puff pastry
150g ground almonds

Directions:

1. Preheat the oven to 220C.
2. Stir together the custard and the almonds, then set to one side.
3. Unroll the pastry and cut out 16-18 7cm circles from it. Spritz a couple of muffin tins with cooking spray and then use the pastry circles to line the tins.
4. Spoon a heaped tsp. of the custard mixture into each case and then top with 1 tsp. of the mincemeat. If desired, scatter with almonds and then place into the oven.
5. Bake the pies for 10 minutes or until golden and puffed up.

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