

Kid-Friendly Mince Pies

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These mince pies use a wonderfully easy pastry that can be thrown around yet still yield fantastic results. You don't even have to roll anything out, making these mince pies really great to make with the children.

Ingredients:

350g plain flour
275g mincemeat
225g cold diced butter
100g golden caster sugar
1 egg

Directions:

1. Make the pastry by cutting the butter into the flour using a pastry cutter or two forks. Once the mixture resembles breadcrumbs, mix in the sugar. Press the pastry into a ball then chill for an hour or so.
2. Spritz a muffin tin or patty tin with cooking spray. Take walnut-sized pieces of the pastry and press them up the sides of the muffin holes.
3. Divide the mincemeat between the pie shells.
4. Take slightly smaller balls of pastry and pat them between your hands. Pop them on top of the pies, press the edges together gently to seal and brush with the egg.
5. At this stage, the pies can be frozen for up to one month. If cooking from fresh, bake in a 200C oven for 20 minutes. If cooking from frozen, bake in a 200C oven for 35 minutes.

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