

Little Eccles Mince Pies

Printed from Mince Pie Recipes at <http://www.mincepierecipes.co.uk/>

These cheeky little mince pies are perfect for serving at Christmas with a big glass of mulled wine or a large mug of spiced coffee. Make them ahead and pop them in the freezer - all you need to do when you're ready to serve them is throw them in the oven!

Ingredients:

500g all-butter puff pastry (make it yourself or buy it)
450g mincemeat
1 beaten egg
4 tbsp. golden caster sugar

Directions:

1. Sprinkle the work-surface with flour. Roll the pastry out to the thickness of a 50p piece - around 3mm.
2. Cut out 18 10cm circles from the pastry, re-rolling if needed.
3. Place a heaped tsp. of mincemeat in the middle of each circle, then brush the edges of the pastry with the egg. pinch the pastry together with your fingers so the mincemeat is enclosed, then flip over so the sealed side of the pastry is on the bottom.
4. Squash the pie down with the back of your hand then make a few slits in the top of the pie with a knife.
5. Liberally brush the pastry with the egg and then sprinkle with the sugar.
6. The pies can now be frozen for up to two months. If cooking from fresh, cook for 15 minutes in a 200C oven. If cooking from frozen, cook for 25-30 minutes in a 200C oven.

Author: Laura Young