

# Mince Pies with Cinnamon and Orange-Scented Pastry

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

*This yummy recipe jazzes up the plain mince pie into something a little more special. This recipe calls for 200g mincemeat, so feel free to either make your own or buy some high-quality mincemeat from the shops.*

## Ingredients:

225g plain flour  
200g mincemeat  
150g salted butter, softened  
4 tbsp. caster sugar  
4 tbsp. cold water  
1 dstsp. cinnamon  
Zest of one orange  
1 beaten egg

## Directions:

1. Sift together the flour and cinnamon. Stir in the sugar.
2. Stir in the orange zest then add the butter. Use a pastry cutter or two forks to cut the butter into the flour until it resembles fine breadcrumbs.
3. Sprinkle the cold water over the mixture then gather up into a dough ball with your hands. Cover with clingfilm then put into the fridge for up to an hour.
4. Preheat the oven to 200C.
5. Sprinkle your work-surface liberally with flour. Roll the pastry out to around 1/2 a cm thick. Using two pastry cutters, cut out approximately 18 7cm diameter circles and 18 5cm diameter circles.
6. Spritz a muffin tin or patty tin with cooking spray then press the larger pastry circles into the holes.
7. Fill each shell with 1 tbsp. of mincemeat then top with the smaller circle. Either pinch the pastry together or use a fork to press the pastry together. Use a knife to poke a hole in the top of each pastry circle, then brush each pastry case with the beaten egg.
8. Bake the pies in the preheated oven for between 15 and 20 minutes or until golden.

*Author: Laura Young*