

# Mincemeat Traybake

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

*This simple mince pie recipe is an incredibly easy way to make mince pies at home - it saves the effort of making little individual pies and instead, you serve one big pie and cut it into slices. Feel free to make the pastry and the mincemeat yourself, but this recipe calls for shop-bought.*

## Ingredients:

2 x 375g of shortcrust pastry  
800g mincemeat  
200g cooking apples, cored and grated  
Bit of butter  
25g icing sugar  
25g caster sugar

## Directions:

1. Butter a 30x20x2.5cm baking tin.
2. Mix together the mincemeat and the grated apple.
3. Unroll one of the pastry sheets and press it into the tin, making sure that the pastry lines the tin with the excess hanging over the sides.
4. Spread the mincemeat mixture over the first layer of pastry.
5. Mark on the second sheet of pastry how big the tin is. Cut out some stars using a small star cutter, then lay the pastry sheet over the mincemeat, pressing it into the rest of the pastry and trimming off the excess.
6. Press the cut-out stars onto the top sheet of pastry, avoiding the cut-out star shapes, and then cover the pastry with the caster sugar.
7. Chill in the fridge for half an hour. Meanwhile, preheat the oven to 200C and place a baking sheet in the oven, then once chilled, bake the pie for half an hour on the hot baking sheet.
8. Dredge with the icing sugar before serving.

*Author: Laura Young*