

Simple Mincemeat Pastries

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These pretty pinwheel pastries are a fun and easy way to change up your mince pie repertoire this Christmas. They're also really quite easy, so why not try making them with the kids? Feel free to use shop-bought mincemeat or make your own - it's entirely up to you.

Ingredients:

1 sheet of ready-rolled puff pastry
400g mincemeat
50g caster sugar
50g flaked almonds
1 beaten egg

Directions:

1. Preheat the oven to 200C.
2. Scatter the sugar over the work-surface then spread the pastry over the sugar. Roll out so that it remains rectangular in shape, but is around a quarter bigger.
3. Spoon the mincemeat over the pastry, leaving a 2cm gap all the way around the edge.
4. Roll the sheet into a tight sausage shape, starting with one of the longest ends. Brush the edge with the egg to seal when you get to the end of the roll.
5. Place the roll into the fridge for an hour to chill. Once chilled, cut into 12-14 slices. Lay the slices on a baking tray, press down slightly with your hand, brush with egg and scatter with flaked almonds.
6. Bake in a 200C oven for 25-30 minutes until golden brown.

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