

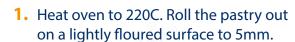




Mince Pies

Ingredients

500g block shortcrust pastry plain flour, for dusting 250g mincemeat Ready to roll royal icing



- 2. Stamp out 12 circles about 8cm wide; use the pastry circles to line a 12-hole, non-stick bun tin.
- 3. Put a small spoonful of mincemeat in each one, but be careful not to put too much, as the suet will melt and bubble out if it has no room to spare.
- **4.** Bake for 15-20 mins until pastry is golden brown.
- 5. Roll royal icing to 5mm; cut into circles or stars; top mince pies and serve warm. Mmm!



























