

SNOWFLAKE BAKE

Mince Pies

Ingredients

500g block shortcrust pastry

plain flour, for dusting

250g mincemeat

Ready to roll royal icing

1. Heat oven to 220C. Roll the pastry out on a lightly floured surface to 5mm.
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!

