

# Mince Pies

## Ingredients:

- 100g Plain Flour
- 25g Margarine
  - 25g Lard
- 200g Mincemeat
  - Pinch of Salt
  - Cold Water

## Equipment:

- Sieve
- Spreading Knife
- Mixing Bowl
- Tablespoon
- Rolling Pin
  - Bun Tin
- Teaspoon
- Pastry Brush



## Method:

1. Light oven 200°C/Gas 6
2. Sieve the flour and salt into a mixing bowl
3. Cut the fat into small pieces, add to the flour and rub in
4. Add coldwater a tablespoon at a time, until the mixture comes together in a ball, mixture should be smooth
5. Use a little flour to roll the pastry out, use round cutters for the base and lids of the pies
6. Line a greased bun tin with a pastry disc
7. Use a teaspoon to fill the pies with mincemeat - **Do Not Over Fill**
8. Dampen the edges of the pies and fix on the lids
9. Seal the edges
10. Cook in the oven for approximately 10 minutes until golden brown