

# Mince Pies



A mince pie is a small British fruit-based sweet pie. Mince pies are traditionally served during the Christmas season. You will be making your own shortcrust and using this to make a batch of 12 mince pies. You will be focussing on the quality and the presentation of your mince pies.

## Ingredients:

200g Plain Flour

50g Butter

50g Lard / Trex

40ml Cold Water (approximately)

Pinch of Salt: School will provide

1 Small Jar of Sweet Mincemeat (Approximately 400g)

1 Tablespoon Icing Sugar: School will provide

Milk and Egg Wash: School will provide

Please bring a container  
to take your mince pies  
home in.



## Method:

1. Pre-heat the oven to 220°C or Gas Mark 7.
2. Weigh and measure out all the ingredients accurately.
3. Cut the butter and lard / trex into small pieces.
4. Sieve flour into a large plastic bowl and add the salt.
5. Add the butter / margarine and lard / trex to the large mixing bowl.
6. Rub fat into the flour with your fingertips until it resembles breadcrumbs. To check all the fat has been rubbed in properly, give the bowl a shake and any large bits will come to the top.
7. Measure the cold water into a measuring jug on the weighing scales.
8. Make a well in the middle of the breadcrumbs and add the water a little at a time, mixing with a round-bladed knife until it forms a dough. **You may not need to use all the water!**
9. Roll out the dough onto a floured surface, using a floured rolling pin, to approximately 0.5cm thick. Make sure you only roll forward; this will help to ensure you keep an even pressure on the pastry. Do not roll the pastry out too thin.
10. Use the large round pastry cutter to cut out 12 round pieces of pastry.
11. Gently press the pastry pieces into a 12 hole cake tin.
12. Use a teaspoon to add a small amount of mincemeat to each pastry case. Please be careful not to overfill the pastry cases.
13. Use a small shaped pastry cutter to cut out a range of shapes to place on top of the mincemeat.
14. Use a pastry brush to glaze the top of the mince pies with the egg and milk wash.
15. Bake for 15 minutes, until golden brown.
16. Once baked, carefully remove the mince pies from the cake tin using a palette knife. The mince pies should be placed on a cooling rack to allow them to cool.
17. Once cool, place a tablespoon of icing sugar in a sieve and gently sprinkle the icing sugar over the mince pies.