

Traditional Mince Pies:

There is nothing better at Christmas than traditional homemade mince pies. This recipe is the one I always use.

Pastry:

2lb Plain flour

1lb Butter or cake margarine

8oz Sugar

3 Medium eggs

METHOD:

Sift the flour into a mixing bowl and add the butter/margarine. Be sure to cut the butter into pieces, continue to rub the butter into the flour. If you have a food mixer use the beater to mix, you should rub all the butter through so you have a dry crumb mixture. If making by hand, make a bay in the mixture, i.e.: making a central space, put your sugar in the bay and add the eggs, to dissolve the sugar, then gradually pull the flour in and this will make your pastry. It is important not to overdo the kneading, as it will turn into biscuit dough, once mixed in, you should have a lovely light yellow sweet pastry. You can then continue to roll out, about a centimetre thick, and cut out discs with a pastry cutter which you will roll out to line your individual tart foils or tartlet baking tray. Once lined, fill with mincemeat, either with a spoon or pipe the mixture. Once filled roll out lids, place on pies and glaze by brushing a little milk over them.

BAKING:

Preheat oven to 180°C - gas 4, once in the oven, bake for 15-20mins, or until a light golden brown colour, take out of the oven, allow to cool, and dust with a sprinkling of icing sugar,

These are lovely served warm with pouring cream, or ice cream.