

Eat Together



A tasty festive treat guaranteed to get mouths watering.



Makes 36 pies

20 mins prep (plus 30 mins for chilling)

12 mins baking

Ingredients:

200g plain white flour, sifted
100g cold butter, cubed
25g ground almonds
1 egg, beaten
410g jar mincemeat
50g icing sugar

For the icing:

8 tbsp icing sugar
1 lemon, zest and juice



Nutritional info:

Typical values per serving:

Energy	464kJ/111kcal
Fat	3.6g
Saturated Fat	1.8g
Sugars	13.9g
Salt	0.1g

Instructions:

Place the flour, butter, ground almonds, icing sugar and egg in a food processor and whizz until the mixture forms a ball. Turn out onto a lightly floured surface and knead very gently. Wrap in cling film and chill for 30 minutes.

Preheat the oven to 200°C, gas mark 6. Roll out the pastry on a lightly floured surface to the thickness of a £1 coin. Using a 6cm pastry cutter, cut out 36 rounds and line 3 x 12 hole mini bun or muffin tins. Fill each case with mincemeat.

Bake the pies for 10-12 minutes, or until the pastry is just beginning to brown around the edges. Cool for 5 minutes, then transfer to a wire rack and allow to cool completely.

Mix the icing sugar with just enough lemon juice to make a smooth but thick paste. Cover each mince pie with icing and top with a little lemon zest. If packing into boxes, allow to set first. The pies will keep for up to one week in an airtight container.

We hope you enjoy this delicious recipe. It's ideal for sharing with friends and family.

If you prefer a traditional mince pie, add a pastry lid before going in the oven and dust with icing sugar when cool.