

Simmonds Tyres

BRIDGESTONE



ANITA'S MINCE PIES

Every year I make a huge batch of Christmas Mince Pies for the family (and in particular Andrew's dad who absolutely loves 'em) so in keeping with the Christmas theme, here's my recipe. Hope you like it.

It takes a bit of extra effort to make the pastry, but well worth it – it makes all the difference. You can cut it in half and freeze the other half if you don't want to use it all at once.

Ingredients

2 x Ernest Adams (or similar) Christmas Mince (or 1 x jar if not using all the pastry)

Good dollop of sherry, brandy or other favourite liqueur (I use whatever's handy in the pantry!)

Pastry:

14 oz Plain flour
2 oz Self raising flour
5 oz Caster sugar
275 g Soft butter
Pinch salt
1 Egg

You can make the pastry by hand if you want, but I make it in the food processor – it's a lot faster. Combine Christmas mince and alcohol and set aside.



Method

Heat oven to 180°C and grease muffin trays.

Cream butter and sugar, add egg and mix. Add flours and salt and mix to combine. If mixing by hand you'll need to really get your fingers in here and mix thoroughly together.

Knead slightly on a floured board. Cut in half and use half at a time. If it's a hot day, put it in the fridge for a bit to make it easier to roll.

Roll out to about 3-4mm thick, get 2 round cookie cutters (mine have fluted edges – pretty!) and cut bases larger than tops.

Lay bases in muffin trays; put teaspoonsful of Christmas mince inside and place pastry tops on. Get a fork and prick tops (I do it 3 times to make the 12 apostles – my Catholic upbringing showing here!)

Bake for about 10 minutes, remove and enjoy!