

Preparation time: 45-50 minutes

Cooking time: 25-30 minutes

Overall inc. cooling: 2 hours

Makes: approximately 12 tarts

Ingredients

225g sifted plain flour

100g chilled butter, diced

75g icing sugar

4 - 5 tbsp water

400g Sweet mincemeat

Extra butter for greasing the cake tins

Milk to brush on the tarts

Spare icing sugar to decorate

Method

1. Set your oven to gas mark 6, 200°C, fan 180°C
2. Grease a 12 position tart tin
3. Sift the flour into a large bowl
4. Add the chilled, diced butter and rub together until the mixture resembles fine breadcrumbs
5. Add the icing sugar and stir through well using a knife
6. Add the water to the mixture a little at a time, stirring with the knife after each addition
7. If the mixture is looking wet, do not add all the water. If too dry, add a little more water
8. Bring the dough together into a ball
9. Wrap the ball of dough in cling film and chill in the fridge for 30 minutes to relax
10. Allow the pastry to warm up for about 30 minutes to room temperature
11. Lightly flour a rolling board and rolling pin and roll the dough out to the thickness of a £1 coin
12. Cut circles with a cutter about 1½ - 2cm larger than the indentations in the tin
13. Put a circle of dough into each indentation and fill almost to the top with the sweet mincemeat
14. Cut circles the same size as the indentations, dampen the edge with water, and put them onto the filled pies pressing around the edges to seal
15. Brush the top of each pie with milk and cut two short snips in the top with scissors or sharp knife
16. Put the tin in the oven towards the top for 25 – 30 minutes until the pies are golden-brown
17. Remove from the oven and put the tin onto cooling rack to cool for 10 minutes
18. Turn the pies out onto the cooling rack and let them cool fully
19. Sprinkle the tops with sieved icing sugar to taste
20. Store in an airtight container

Mince Pies

Brigades @ Home – 18/12/2020

Ingredients

225g plain flour
100g butter
75g icing sugar
4 – 5 tbsp water
400g Sweet mince
Extra butter for greasing the cake tin
Milk to brush on top
Icing sugar to decorate



Utensils

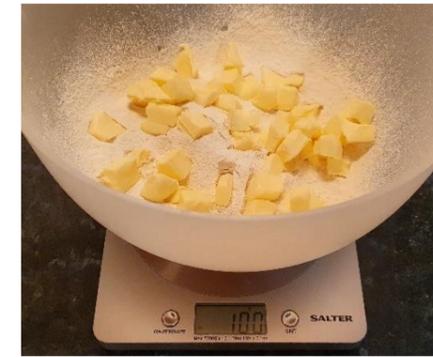
Bun tin & Scales
Sieve, Knife & Large bowl
Cookie cutters, one slightly larger than the bun tin holes
Rolling board & Pin
Cooling rack & Oven gloves
Airtight container
Oven: 200°C / 180°C fan



1.
Weigh the 225g of plain flour into a sieve over the large bowl. Sift it into the bowl



2.
Weigh in the 100g of diced butter



3.
Rub the butter into the flour with your fingertips until it looks like small breadcrumbs



4.
Weigh the 75g of icing sugar into the mixture



5.
Stir through thoroughly with the knife



6.
Add the water a tablespoon at a time, mixing after each addition

Use more or less water depending on how dry or wet it looks



7.
Bring the dough into a ball

Wrap the dough in cling film and chill it in the fridge for 30 minutes



8.
Grease the bun tin



9.
Flour the rolling board and rolling pin



10.
Roll the dough out until it is about the thickness of a £1 coin. Cut out circles with the cutters



11.
Put the larger dough circles into the holes in the greased bun tin

Fill with the sweet mince



12.
Wet the edge of the smaller discs and lay them on the top

Pinch the lid and the base together round the edges



13.
Brush each pie with milk and create 2 small slits in each top with scissors or a sharp knife



14.
Put into the oven for 25 – 30 minutes until the pastry is golden-brown

Allow the pies to cool in the tin for 10 minutes



15.
Move the mince pies onto a cooling rack and leave to cool completely



16.
Enjoy

Store your mince pies in an airtight container

