



Mark's Mince Pies!

kids only!
**COOKERY
CORNER**



makes 12 mince pies



**preparation: 30 mins
cooking: 20 mins**



shopping list...

350g plain flour
100g caster sugar
225 butter - cold
300g mincemeat
a pinch of salt
1 egg - for brushing
icing sugar - for dusting



kitchen kit...

kitchen scales
large mixing bowl
knife - watch your fingers!
12 hole bun tin
(or 2 x 6 hole ones)
rolling pin
teaspoon
fork
small bowl
pastry brush
cooling tray
fine sieve



What to do...

one:

pre-heat the oven to 180 (Gas Mark 4) and put the flour into your mixing bowl.

two:

cut the butter into small squares and add it to the flour.



Mark's Mince Pies!

kids only!
**COOKERY
CORNER**

three:

Rub the flour and butter together using your fingers and thumbs until there are no big lumps and you have a breadcrumb mix - make sure you wash your hands first!

four:

Add the sugar to the bowl, and bring it all together into a ball - this may take a while to stick together but keep at it, and don't be tempted to add any liquid. Once it's in a ball, knead it together for 5 - 10 mins.



five:

Grease the bun tins with a little butter, then take ping-pong sized balls of the pastry, and roll them out on a floured surface so they are a little bigger than the bun tin hole. Place them into the holes, and press down gently so they are the right shape.

six:

Spoon in a little mincemeat into each one, usually about a teaspoon full.

next!



Mark's Mince Pies!



seven:

With the rest of your pastry, you can either roll small balls out again as before and place them on the top, or you can roll out the mixture and cut out shapes to places on top. I like stars!

eight:

Beat the egg in the small bowl using your fork, then using your pastry brush, brush a little egg over the tops of your Mince Pies. This will make them a lovely golden colour when they are cooking.

nine:

Bake in the oven for about 20 mins, then when they are ready, place them on a cooling tray. When they have cooled down completely, dust some icing sugar over the top using your sieve and enjoy.



all done!