

## **Mince Pies**

### **Ingredients**

200g plain flour  
50g lard  
50g marg  
1 jar mince meat  
1 egg to glaze  
Cold water to mix



### **Method**

1. Add flour and fat in large glass bowl.
2. Rub fat into flour until it resembles breadcrumbs.
3. Carefully add cold water until a soft dough is formed.
4. Roll out and use a pastry cutter to form circles of 2 sizes.
5. Place the largest pastry circles in the bottom of bun tray.
6. Add a heaped tsp of mincemeat and place the smaller circles on top.
7. Lightly press down the edges and glaze with egg.
8. Bake at 200oc gas 6 until golden brown.

## **Mince Pies**

### **Ingredients**

200g plain flour  
50g lard  
50g marg  
1 jar mince meat  
1 egg to glaze  
Cold water to mix



### **Method**

1. Add flour and fat in large glass bowl.
2. Rub fat into flour until it resembles breadcrumbs.
3. Carefully add cold water until a soft dough is formed.
4. Roll out and use a pastry cutter to form circles of 2 sizes.
5. Place the largest pastry circles in the bottom of bun tray.
6. Add a heaped tsp of mincemeat and place the smaller circles on top.
7. Lightly press down the edges and glaze with egg.
8. Bake at 200oc gas 6 until golden brown.