



# Easy Mince Pies



(Makes about 24 small mince pies)

## Ingredients

- 225g plain flour (and a little extra for kneading)
- A pinch of salt
- 100g butter or margarine
- 2 tbsp cold water
- 175g mincemeat

(For an even easier recipe you could use ready-made pastry!)

## Equipment

- Cooking aprons
- Mixing bowl
- Sieve
- A circle and small Christmas shaped pastry cutters
- Rolling pin
- Mixing spoon
- Teaspoon
- Tablespoon
- Cupcake tins

## Method

1. Place the flour and the salt in a bowl.
2. Add the butter and rub together with your fingertips until it looks like breadcrumbs.
3. Sprinkle the water into the bowl and mix together until the mixture forms a dough.
4. Lightly knead the dough on a floured surface and then the pastry is ready!
5. Lightly grease the cupcake tins.
6. Roll out the pastry and cut out small circles.
7. Press the circles into the cupcake tins.
8. Add a teaspoon of mincemeat to each one.
9. Roll out the remaining dough and cut a small Christmas shape to go on top of each mince pie as a lid.
10. Bake at 200°C for 15 to 20 minutes. Be careful when removing from the oven as mincemeat gets very hot and sticky.