

Fate Mince Pies

Ingredients

Fate Sweet Pastry, using 250g Fate All Purpose Mix (instructions on packaging)

Approx. 300g suitable mincemeat

A little icing sugar to sprinkle

Preheat Oven: 180°C/350°F/Gas Mark 5

Method

1. Roll out the Fate Sweet Pastry to about 5mm thick and use a cutter to cut out 12 circles and line a patty tin.
2. Fill each one with between 1½ - 2 teaspoons mincemeat.
3. Roll out the remainder of the pastry and cut smaller circles, or star shapes. Lightly moisten the edge with a little water and press down on the top of the mincemeat.
4. Use a small fork to pierce a hole in the top to let steam escape during cooking.
5. Bake in a preheated oven for about 15 minutes until cooked and golden brown.
6. Remove from the oven and place on to a cooling rack to cool.

This recipe makes about 12 mince pies, they freeze very well.

This recipe was provided by Fate

