

Juvela Mince Pies (Makes 12 pies)

Ingredients:

200g Juvela Low Protein Mix

½ teaspoon ground cinnamon

100g butter

Cold water

6 x 15ml/6 tablespoons mincemeat*

Oven temperature: 200°C/400°F/Gas Mark 6

*check label for protein content

Method:

1. Place the Juvela Low Protein Mix and cinnamon in a large bowl, cut the butter into small pieces and rub into the mix, until the texture resembles coarse breadcrumbs.
2. Stir in sufficient water to give a firm manageable dough.
3. Transfer the dough to a surface lightly dusted with Juvela Low Protein Mix and lightly knead for a few seconds, until smooth.
4. Roll out just over half the dough and use to line 12 tartlet tins.
5. Divide the mincemeat between the pastry cases.
6. Roll out remaining dough and cut into rounds for lids, place the lids over the mincemeat, gently pressing to seal the pastry to the base.
7. Bake in a preheated oven for approximately 15 minutes, until lightly browned.

Note

The pies may be successfully frozen either prior to cooking or after cooking (when cold). Store in airtight freezer bags or a rigid container.

Tip

Make changes by replacing half the mincemeat with a small baking apple, peeled, cored and finely chopped. Stir together with the mincemeat before using to fill the pastry bases.

This recipe was provided by Juvela