Torbay’s Finest Mince pies

**Ingredients:**

|  |  |
| --- | --- |
| 1  2  1  1  A little  375g  260g  125g  2 | Jar of mincemeat  Satsumas – segmented and chopped  Apple – finely chopped  Zest of a lemon  Icing sugar  Plain flour  Unsalted butter  Caster sugar  Eggs |

**Method:**

* Place the flour and butter in a bowl and rub together
* Add the sugar and 1 egg and mix together
* Tip the mixture onto the work surface and make into a ball – cover it in clingfilm and chill in the fridge for 10 minutes
* In a clean bowl add the mincemeat, fruit and lemon zest and mix together
* Heat the oven to 220c
* Crack an egg into a bowl and mix with a fork
* Roll out the pastry until about 3mm thick and cut out 16 bases pushing them into a cake tray
* Put 1 ½ tbsp of mincemeat mixture into each base and brush a little egg around the top of the pastry
* Carefully cut out some lids to fit on the top of the pie, coat with a little egg and a sprinkle of sugar.
* Make a tiny hole in the lid and cook for 15 minutes
* Take out of the over and leave to cool
* Dust with a little caster sugar and then enjoy!