



## Mrs Crimble's Mince Pies

Makes 12 - 14 mince pies

You will need:

A Muffin tray

Mrs Crimble's Pastry Mix  
90g (3½ oz) Butter or dairy  
free margarine  
30g (1 oz) caster sugar  
4 tbsp water  
Small jar of mincemeat



### Baking Instructions:

Preheat the oven to 200°C / 190°C (for fan assisted ovens) / 400°F / Gas Mark 5.

1. Make up the pastry as instructed on the pack, adding the caster sugar before mixing in the water.
2. Roll out the pastry. Cut out 12 circles to line the muffin tin and 12 small circles, stars or initials for lids.
3. Press each base into the muffin tin and fill with a heaped teaspoon of mincemeat.
4. If using lids that cover the whole pie, moisten the edges of the pastry and lightly press on the lids to form a seal.
5. Bake in the oven for 10 – 15 minutes until the pastry is golden

Every Christmas more than 600,000 people in the UK miss out on mince pies unnecessarily, but Mrs Crimble's has come to the rescue with this tasty recipe! Instead of plain lids you can have fun cutting different shapes, such as stars or the initials or everyone in your family, for example. However you decide to decorate them, the result will be delicious and, best of all, everyone can enjoy them!

These instructions are given as a guide only.