



Mrs Crimble's Mince Pies



You will need:

Mrs Crimble's Pastry Mix
90g butter
30g caster sugar
60ml (4 tbsps.) water
Mincemeat

12 hole patty tin – greased

Baking Instructions:

1. Preheat the oven to 220°C / 200°C fan / gas 6
2. Make up the pastry as instructed on the pack, adding the caster sugar before mixing in the water at part 4.
3. Roll out the pastry thinly (2-3mm thick) and cut out 12 circles to line the patty tin.
4. Fill each base with a heaped teaspoon of mince meat.
5. Cut out 12 stars for the lids and press on top.
6. Bake in the oven for 15 - 20 minutes until the pastry is golden brown.

Alternative to pastry lids:

Instead of a pastry lid, why not top with Mrs Crimble's crumble mix.