



Royal
Botanic Garden
Edinburgh

Botanic Cottage Community Cook Club 21st Dec 2020

Mince pies

This recipe will make about 12 medium mince pies if you make pastry lids, closer to 20 if you opt for the crumble tops instead.

You will need two bowls, a muffin tin, a rolling pin and a round pastry cutter (or a small glass will do fine).



Ingredients

Pastry

225g plain flour
1 tbsp icing sugar
110g cold butter

Filling

A jar of mincemeat
One cooking apple (optional)

Crumble topping

50g plain flour
25g cold butter
25g sugar

To finish- a little icing sugar

Method

1. First make your sweet shortcrust pastry. Into a large bowl sift the flour and icing sugar. Cut the cold butter into small cubes and then using your fingertips rub in the butter until the mixture resembles breadcrumbs.
2. Add water a tablespoon at a time until the mixture comes together. Wrap in clingfilm and chill in the fridge for at least half an hour.
3. Peel and grate the apple if using and mix with the mincemeat.
4. If making a crumble topping then add the cubed butter to the plain flour and rub in as before to make rough 'breadcrumbs'. Stir in the sugar and put in the fridge until needed.
5. Preheat the oven to 200 C.
6. On a lightly floured surface roll out the pastry to about 3 mm thick. Use your cutter to make small rounds. If you're adding lids to your mince pies then make circles of the same size for those.
7. Press the pastry into the tin and add a generous mincemeat filling.
8. Top with either a generous teaspoon of crumble mixture, or your pastry lids-decorated with pastry scraps if you wish.
9. Bake for 20 minutes until golden and delicious.
10. When cooled slightly dust with a little icing sugar.