



Short 'n Crumbly Mince Pies

Servings: 6

Prep Time: 15min + chilling

Cook Time: 20min

Ingredients

- 500 grams sifted cake flour
- 400 grams butter, chilled and diced
- 250 ml sour cream
- 200 grams fruit mincemeat
- 1 cup milk, for brushing
- 1 handful icing sugar, for dusting

Directions

1. Preheat oven to 180°C.
2. Rub flour and butter together until mixture resembles fine breadcrumbs.
3. Add sour cream and mix until pastry comes together.
4. Press pastry into a ball, wrap with cling film and chill for 30minutes.
5. Roll pastry out on a lightly floured surface to a 3mm thickness.
6. Cut 12 circles of pastry to line each greased muffin tin, then cut 12 smaller circles for the lid of each pie.
7. Place a spoonful of fruit mincemeat into each pastry case, brush edges with milk, place lid on top and crimp edges with a fork.
8. Refrigerate to firm up, then bake for 15-20 minutes or until puffed up and golden.
9. Dust with icing sugar and serve

Good idea

10. Make and freeze a batch in advance, then bake from frozen for few extra minutes for unexpected guests.

