



Make Mince Pies with Hopper

CAUTION: Please ensure that this cooking activity is supervised by an adult.

You will need

Half a packet of 500g short crust pastry
Half a 411g Jar of fruit mince meat
Icing sugar to dust

8cm round pastry cutters
Small star shaped cutter
12 cup muffin tin

How to Make

1. Preheat the oven to 190°C/gas mark 5.
2. Lightly flour your worktop and roll out the pastry. Using an 8cm round cutter, stamp out 12 circles. Lightly oil the tray, then line with the pastry circles, pressing them down gently.
3. Using a teaspoon, fill each case with equal amounts of mincemeat.
4. Re-roll any pastry trimmings. Using the star shaped cutter, cut stars to decorate the tops.
5. Bake for 20-25 minutes until the pastry is crisp and golden. Once cooked remove from oven and allow to cool.
6. Lightly dusted with a little icing sugar.



Makes: 12

Preparation time: 10 minutes

Cooking time: 25 minutes

**Pip
Ahoy!**

CHF
ENTERTAINMENT

milkshake!

CHANNEL
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