

Skipper's Mince Pies

1. Preheat the oven to 200/gas mark 6
2. Rub the butter into the flour and add the almonds, caster sugar, orange rind and salt until the mixture is a bit crumbly.
3. Combine the crumbled mixture with the egg yolk and 1 - 2 teaspoons of water until it forms a soft dough, then put it into a plastic bag and leave to chill for 20 - 30 minutes.
4. Roll out the pastry to a thickness of 2-3mm and cut out roughly 18 rounds measuring 7.5c, with a pastry cutter.
5. Lightly grease the trays and place them inside, and spoon the mincemeat evenly into the pies.
6. Re-roll the left over pastry tops with the beaten egg and bake in the oven for 12 - 15 mins until golden.
7. Once cooked remove from the oven and allow to cool.
8. Lightly dust with icing sugar, then you are ready to share out and enjoy with family and friends!

INGREDIENTS:

140G/5OZ COLD BUTTER DICED
225G/8OZ PLAIN FLOUR
50G/2OZ GROUND ALMONDS
50G/2OZ GOLDEN CASTER SUGAR
1 ORANGE, ZEST ONLY
A PINCH OF SALT
1 EGG YOLK
1-2 TSP COLD WATER
280G/10OZ GOOD QUALITY MINCEMEAT
1 BEATEN EGG YOLK
ICING SUGAR FOR DUSTING

