Mincemeat Pies

Ingredients	Oven
150g plain flour	
75g margarine pastry	Gas 7 / 210°C
6 X 5ml cold water	
3 X 15ml mincemeat - filling	
milk - to glaze	

Method

- 1. Add flour, margarine and white fat into a large bowl and rub in until a breadcrumb consistency is formed.
- 2. Add water gradually until a stiff dough is formed.
- 3. Remove dough from bowl and knead lightly.
- 4. Cut into 2 pieces. Roll out thinly and cut out 6 circles with a large cutter from one piece, and 6 small circles from the other.
- 5. Place large circles of pastry in the base of a patty tin. Put some mincement on top.
- 6. Brush edges of the smaller pieces of pastry with water and place firmly on the top.
- 7. Brush tops with milk and make a slit in each one.
- 8. Bake for 15-20 minutes until golden brown.