

Mince Pies another recipe from a different Company



This recipe will make 14 mince pies, the preparation time is 40 minutes with a cooking time of 15 minutes in an oven temperature of 200oC/400oF

Ingredients- Pastry

225g/8oz of Glutafin Select Multipurpose White Mix
1 x 5ml /tsp of Xanthan Gum
1 Lemon (grated zest and 1 x 15ml tbsp of juice)
110g/4oz of soft butter
25g/1oz of castor sugar
1 medium egg

Filling

400g/14oz of gluten free mincemeat

Topping

1 x 15ml of milk
1 x 15ml tbsp of Castor Sugar

Method

1. Prepare the pastry. Place half the weighed White Mix in a bowl.
2. Add the remaining pastry ingredients and mix with a fork, into a smooth paste.
3. Work in the remaining White Mix with the fork, then by hand bring together to make a ball.
4. Knead on a work surface dusted with a little more White Mix, then divide in to two.
5. Roll out half and cut into rounds to line the mince pie tins, then top with a generous helping of mincemeat.
6. Brush around the pastry rim with milk, then roll out the remaining pastry and cut lids using a smaller pastry cutter, then gently press the lids edges together on top of the mincemeat filling.
7. Brush with the remaining milk and cook until the pastry is a golden colour.
8. Allow the pies to cool in the tins for 5 minutes, before gently removing and sprinkling with the castor sugar.
9. Store in an airtight container for up to 5 days. For best results warm gently before serving.