



Mince Pies

Christmas just wouldn't be the same without mince pies.
For a really rich pastry, try using butter instead of Margarine or lard.

Oven temperature 190oC 375oF Gas Mark 5

Ingredients

200g (8 oz) JUVELA Gluten-Free Mix

50g (2 oz) hard margarine

50g (2 oz) lard

1 orange, grated rind and juice

1 medium egg, beaten

Mincemeat

Glaze

1 medium egg, beaten

Icing sugar

Method

1. First make the pastry, place the Mix in a bowl and rub in the fats, to resemble coarse bread-crumbs.
2. Then stir in the orange rind, beaten egg and sufficient orange juice to form a soft dough.
3. Knead the pastry well, on a surface lightly dusted with the Mix.
4. Roll out 2/3 of the pastry and cut out rounds to line tartlet tins.
5. Place a spoonful of mincemeat in each tart.
6. Roll out the remainder of the pastry and cut out the desired pie top shapes, placing them on the tops of the mince pies.
7. Brush with beaten egg and bake, in a pre-heated oven, for 15 to 20 minutes, until golden brown.
8. Serve warm, dusted with icing sugar.