

The easiest way to make showstopper mince pies

Makes 10/12 depending on the size of the cutter.

## INGREDIENTS

- 2 packs ready rolled puff pastry
- 1 jar of Christmas mince pie filling
- 1 beaten egg
- Sprinkling of caster sugar

## METHOD

1. Place a piece of baking parchment onto a flat baking sheet. Roll out 1 pack of the pastry and cut out as many hearts as you can and place them onto the parchment paper.
2. Place a teaspoon of the mincemeat filling into the centre of the heart.
3. Roll out the second piece of pastry and cut out the same amount of hearts.
4. Brush around the edge of the pastry that has the filling on with beaten egg.
5. Gently place the second heart on top of the filling and press to seal in the filling. Crimp the edge with a fork.
6. Brush all over with beaten egg and pop into the fridge for 30 minutes. Pre-heat the oven to 190\*c. / Gas 5
7. Just before you are ready to cook them, sprinkle with a little caster sugar.
8. Cook the heart mince pies for about 20 minutes or until golden.



Item: Kiln Green large organic platter

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RRP: £60.00

Outlet price: £42.00