

Mince pies

The marzipan makes these festive mince pies extra special.

Ready in **60** minutes Serves **12**

Ingredients

- 100g plain flour
- 100g self raising flour
- 100g margarine/Trex cut into cubes
- 1 tbsp caster sugar
- zest of 1 lemon finely grated
- 2 -3 tbsp water
- 75g marzipan
- ½ jar mincemeat (about 250g)
- icing sugar for sifting

Method

1. Heat oven to 200°/Gas 6.
2. Sift flours and caster sugar
3. Add lemon zest and chopped margarine.
4. Rub margarine into flour.
5. Add water and mix until the dough comes together.
6. Wrap in cling film and chill for 30 minutes.
7. Roll out pastry and cut 12 rounds.
8. Line a 12 hole bun tin.
9. Place a small piece of marzipan in each pastry case and add a spoonful of mincemeat.
10. Roll out the pastry trimmings and cut out 12 star shapes.
11. Put one on each pie.
12. Bake the mince pies for 15 minutes until the pastry is crisp and golden.
13. Cool in the tin for 10 minutes.
14. Place on a wire rack.
15. Dust with icing sugar before serving.