

3 x pastry  
2 x macaroon  
topping  
3 jars mincemeat } 8 doz mincepies.

# Fruity and crumbly

# The Mince Pies

- Three beautiful new ideas for the classic mince pie
- Bake now and freeze, or cut out and keep for making in Christmas week

Photographs **SIMON WHEELER**

## CHEESECAKE MINCE PIES

A spoonful of sweetened cream cheese hidden beneath the pastry top in each mince pie adds a luscious flavour and velvety texture to these buttery treats. Serve them warm or cold.

PREPARATION 25 MINUTES

COOKING 12-15 MINUTES

Makes 12

FOR THE PASTRY

225g/8oz plain flour

140g/5oz butter, cut into small pieces

grated zest of 1 orange

50g/2oz golden caster sugar

1 egg yolk

FOR THE FILLING

125g pack full fat soft cheese

2 tsp golden caster sugar

finely grated zest of 1 lemon

about 200g/8oz good quality mincemeat

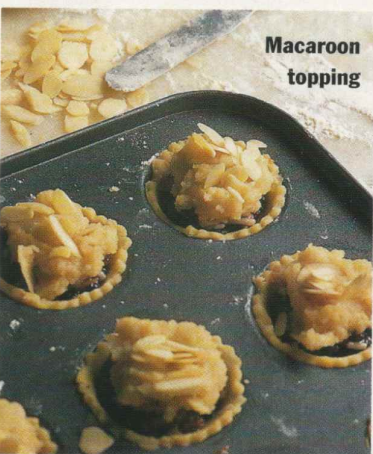
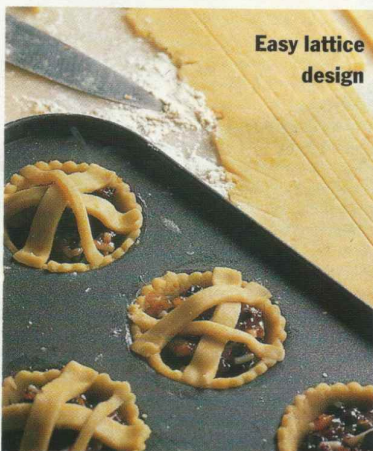
TO FINISH

1 egg white, lightly whisked

golden granulated sugar, for sprinkling

- 1 Preheat the oven to 200C/Gas 6/fan oven 180C. Make the pastry: put the flour, butter, orange zest and caster sugar in a food processor and whizz to form crumbs. Add the egg yolk and a tablespoon of cold water and pulse to form a dough. Wrap in plastic film and chill in the fridge for 30 minutes.
- 2 Make the filling. Beat the cheese until soft, then mix in the sugar and lemon zest and set aside. Roll out just over half the dough fairly thinly and stamp out twelve 7.5cm/3in rounds with a fluted cutter. Use to line a 12-hole bun tin.
- 3 Put a heaped teaspoon of mincemeat in each pastry case (but don't overfill) and top with a teaspoon of the sweetened cream cheese. Roll out the remaining dough and stamp out twelve 6cm/2½in rounds. Place the lids on the pies to cover the filling and press the edges to seal. Gather up the leftover pastry, re-roll fairly thinly and stamp out 12 star shapes.
- 4 Brush the lids with egg white and stick the stars on top. (The pies can be frozen at this point for up to 6 weeks.) To finish, brush the stars with egg white and sprinkle with granulated sugar. Bake for 12-15 minutes until crisp and golden. Cool in the tins for 5 minutes, then remove and cool on a wire rack.

PER PIE 257 kcalories, protein 3g, carbohydrate 31g, fat 14g, saturated fat 7g, fibre 1g, added sugar 6g, salt 0.33g



## LATTICE MINCE PIES

Use **300g/10oz mincemeat**. Stamp out 15 rounds from half the pastry (recipe left) and line bun tins. Put 1 heaped tsp mincemeat in each case. Roll out the remaining pastry; cut into strips – some thick, some thin. Cut strips into lengths a little longer than each pie. Lay 3 strips over each pie in a random criss-cross pattern. Trim; bake as before. Dust with icing sugar before serving.

## MACAROON MINCE PIES

Use **300g/10oz mincemeat**. Stamp out 18 pastry rounds (recipe left); line an 18-hole bun tin. Mix **175g/6oz golden caster sugar**, **175g/6oz ground almonds** and **25g/1oz flaked almonds**. Stir in **3 stiffly beaten egg whites** and **½ tsp almond essence**. Put 1 tsp mincemeat in each pie; top with 1 tsp macaroon. Finish with **50g/2oz flaked almonds**. Bake as before.

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