



JAFFA MINCE PIES

Makes

12

Time

40
mins

Level

Medium

Kcal

316
per portion

You will need

2 x Jaffa Easy Peelers
1 x Apple
1 x Medium Egg
375g Plain Flour
250g Butter
125g Caster Sugar
800g Mincemeat

Our step by step guide

Step 1

Preheat the oven to 200°C

Step 2

Start by making the pastry. Rub together the flour, butter, sugar and egg with a small amount of cold water until it comes together and forms a dough, but don't overwork it. Cover the pastry in cling film and chill in the fridge.

Step 3

Now make the filling - Place the mincemeat into a bowl, grate the Jaffa easy peeler zest into the mix, then peel and chop the apple and remaining Easy Peeler to the bowl, and mix the ingredients with a spoon.

Step 4

Remove your pastry from the fridge, roll it out onto a lightly floured surface to a thickness of approximately 3mm. Cut out 12 discs of pastry.

Step 5

Press the pastry discs into a muffin tray and fill each cup with a generous amount of the mincemeat mixture to 3/4 of the way up.

Step 6

Using a star shaped pastry cutter, cut out 12 shapes of pastry. Place the stars on each of the pies, and then sprinkle with some extra sugar.

Step 7

Bake in the oven for 20 minutes, and then place on a rack to cool.

Step 8

Enjoy!

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