



# Traditional mince pies

## Makes 24

Preparation time 1-2 hours

Cooking time 10 to 30 mins

By Delia Smith

## Ingredients

350g/12oz plain flour

pinch salt

75g/3oz lard

75g/3oz butter, plus extra for greasing

560g/1lb 4oz [homemade mincemeat](#)

### For the top

a little milk

icing sugar

## Method

Description: I will always cherish fond memories of my mother's and my grandmother's cooling trays piled high with freshly baked mince pies on Christmas Eve, ready to be packed into tins and brought out whenever friends popped in for Christmas drinks. The following is the traditional family recipe.

Equipment and preparation: One (or two) trays of 6cm/2.5in patty tins, one fluted 7.5cm/3in pastry cutter and one 6cm/2.5in pastry cutter.

Preheat the oven to 200C/400F/Gas 6.

Make up the pastry by sifting the flour and salt into a mixing bowl and rubbing the fats into it until the mixture resembles fine crumbs. Then add just enough cold water to mix to a dough that leaves the bowl clean. Leave the pastry to rest in a polythene bag in the fridge for 20-30 minutes, then roll half of it out as thinly as possible and cut it into two dozen 7.5cm/3in rounds, gathering up the scraps and re-rolling. Then do the same with the other half of the pastry, this time using the 6cm/2.5in cutter.

Now grease the patty tins lightly with butter and line them with the larger rounds. Fill these with mincemeat to the level of the edges of the pastry. Dampen the edges of the smaller rounds of pastry with water and press them lightly into position to form lids, sealing the edges. Brush each one with milk and make three snips in the tops with a pair of scissors. Bake near the top of the oven for 25-30 minutes until light golden-brown. Cool on a wire rack and sprinkle with icing sugar. When cool, store in an airtight container.

(c.) Delia's Happy Christmas, Ebury Press

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