

Cookery Club  
Mince Pie Twists

Ingredients:

- ❖  $\frac{1}{4}$  packet of shortcrust pastry
- ❖ 100g mincemeat
- ❖ 5g caster sugar
- ❖  $\frac{1}{4}$  zest of an orange and/or  $\frac{1}{4}$  tsp ground cinnamon (optional)

Method:

- ❖ Preheat oven to 180 C. Line a baking tray with greaseproof paper.
- ❖ Roll the pastry out and cut into 2 pieces, spread 1 piece with the mincemeat evenly to the edges.
- ❖ Grate the orange zest (optional) on top of the mincemeat and place the other pastry piece on top.
- ❖ Mix together the sugar and cinnamon (optional) and sprinkle over the pastry evenly. Use hands to press the sugar mixture into the pastry.
- ❖ Cut into 4 equal-sized strips and twist each strip holding both ends and place on the prepared baking trays.
- ❖ Bake for approximately 15 minutes until golden. Allow to cool, sieve over the icing sugar before serving and enjoy!

