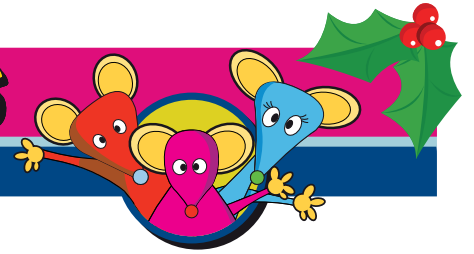


Inspiring young minds...™

KIDS



Mouse mince pies

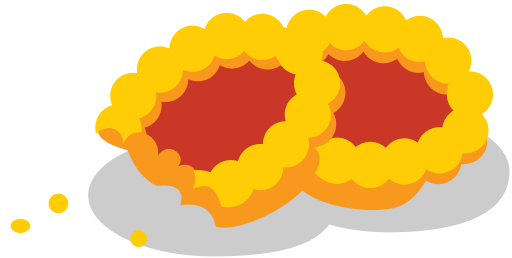
Note: These are activities for you and your child to enjoy together. The safety of your child is obviously very important. Your child must be supervised at all times when using the oven.

Ingredients

12 oz. (350g) shortcrust pastry
1 lb. (450g) mincemeat
icing sugar
milk or egg for glazing

You will need

Pastry cutters
Wooden spoon
Bun Tray
Rolling Pin



1. Roll out the pastry to about one eighth of an inch in thickness
2. Using a 3 inch and a two and a quarter inch cutter, stamp out 20-22 larger and smaller rounds
3. Line two and a half inch bun trays with the large rounds
4. Fill the rounds with mincemeat
5. Damp the edges of the smaller pastry rounds and position on top of the larger, filled rounds
6. Make a slit in the top of each pie
7. Brush the tops of each pie with a little milk or egg to glaze
8. Bake in the top of a pre-heated oven at 425F, Gas mark 7, 210C for 15-20 minutes, until the mince pies are a golden brown in colour
9. Cool on a wire rack then dust with icing sugar

TIP: Putting your home-made mouse mince pies in a nice box or bag will make an excellent gift for family or friends.