

## Mince Pies (Vegetarian & Gluten Free)

Makes 24 canape size or 12 regular Mince Pies

### Gluten Free Pastry

- 300g gluten free flour (we used Doves Farm)
- 1 heaped tsp xanthan gum
- 1 tbsp icing sugar
- Zest of 1 orange
- 65g chilled butter
- 80g margarine
- 1 large egg, beaten

### Filling

410g jar of vegetarian and gluten free mincemeat (we used Waitrose Christmas Mincemeat)

### Method

1. Preheat the oven to 180c hot air (or 180c hot air + bottom heat)
2. To make the pastry, put the flour, xanthan gum, icing sugar, orange zest, butter and margarine into a food processor and blitz on the pulse setting until the mixture resembles breadcrumbs. With the motor running, slowly add the beaten egg and blend until the mixture begins to come together.
3. Gather the pastry into a ball and flatten it slightly. Cover with cling film and leave to rest in the fridge for 30 minutes.
4. Roll out 2/3 of the pastry on a lightly floured surface and cut into rounds to fit the cups of your tin.
5. Press the rounds well into the tin and fill it with the mincemeat. (don't overfill or the mixture will bubble out of the pastry cases whilst in the oven).
6. Roll out the remaining pastry and using a star-shaped cutter (or a round one if you don't have a star-shaped cutter) cut enough lids to place on top of the mincemeat.
7. Bake in the preheated oven for 20 - 25 minutes or until the pastry is nice and golden.
8. Once cooled slightly, remove the mince pies from the tin and dust them with icing sugar.
9. These will keep for a few days in an airtight container.

