

Sneaky mince pie (1 pie; 25 min)

For the dough

110g plain flour
35g caster sugar
75g butter in small pieces

Line a round 12cm diameter cake tin with baking paper and preheat the oven to 190 degrees.

Measure ingredients into a bowl and rub together until it forms a dough.

For the assembly

135g mincemeat

sprinkle of flour

Sprinkle a few pinches of flour onto the worktop and break off just under half the dough to make the lid. Roll it into a ball, then flatten until it's a bit larger than the cake tin (rough edges are fine).

Squish the rest into the bottom and sides of the tin and fill with mincemeat.

Flip the dough lid over (smooth side up) and place on top, and squish any rough edges into place.

Bake for 12 min, then leave to cool completely before cutting.