

Sneaky mince pie (1 pie; 30 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.
Measure the ingredients into a bowl and rub together until it forms a dough.

For the assembly

135g mincemeat
sprinkle of flour

Preheat the oven to 190 degrees.

Sprinkle a few pinches of flour onto the worktop and break off just under half the dough (~90g) 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 the mincemeat.

Flip the dough lid over (smooth side up) and lay over the top, it will generally be a bit domed with the extra pastry forming a gutter around the crust. Squish the lid and any rough edges into the side crust to seal the pie and make the edge slightly taller.

Bake for 12 min, then leave to cool completely* before cutting.
(*Warm pie means runny filling when cut.)