

## Rich Mince Pies

**250 g/8 oz mincemeat**

*pastry*

**250 g/8oz flour**

**75 g/3 oz chilled butter, diced**

**50 g/2 oz ground almonds**

**25 g/1 oz sugar**

**grated rind of 1 orange**

**1 egg, beaten**

**2-3 tbsp orange juice**

*to decorate*

**egg white, to glaze**

**sugar, for sprinkling**

To make the pastry, place the flour in a bowl, add the diced butter and rub in with the fingertips until the mixture resembles fine breadcrumbs. Stir in the ground almonds, sugar, and orange rind, then add the egg and orange juice and mix to a firm dough. Knead the dough briefly on a lightly floured surface, then roll out thinly and stamp out 12 3-inch rounds with a pastry cutter. Line 12 bun tins with the pastry, adding 1 tsp mincemeat to each case. Roll out the remaining pastry and cut into 2-inch rounds to cover the mince pies. Dampen the edges and press down lightly to seal. Brush the tops of the mince pies with egg white and sprinkle with the sugar. Bake in a preheated oven, 400 degrees F, for 20 minutes until golden. Leave to cool slightly in the tins, then transfer to a wire rack.