

# Pastry (for Fruit Mince Pies)

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## Ingredients:

**500g Self Raising Flour**

250g Butter

**250g Caster Sugar**

2 Eggs

## Method:

Rub the butter into the flour until it resembles fine breadcrumbs.

Mix in the sugar and lightly beaten eggs. The mixture will be soft. Place in fridge for an hour.

Roll out on a floured surface and cut circles slightly larger than the patty pan tin for the bases. Drop a teaspoon of **fruit mince (available from W&P)** into each and cover with a smaller pastry circle.

Bake in hot oven 200C for approx 10 mins.

When cool dust with icing sugar.