



**Allotment Gardening In North Essex -- At Home In The Kitchen**

## **Mincemeat Slice**

### **Ingredients: 16 portions**

1/2 Kilo 1lb Sugar or Short pastry  
1/4 kilo 1/2lb Jar of Mincemeat  
A measure of your favourite spirit  
(added to mincemeat)  
1 egg with a little milk for egg wash  
Plain flour for dusting when rolling out  
pastry  
Icing sugar for dusting tops of finished  
items.

### **Note:**

I decided to make my own mincemeat pies for Christmas, so hence the recipes. I then froze them ready for Christmas eve, by portioning them and individually wrapping them up in freezer bags. This way I can take one or two out of the freezer at a time and heat.

### **Method:**

1. Grease a baking sheet
2. Cut short or sweet pastry into two
3. Roll out half of the pastry 3cm 1/8th in thick and place on the baking sheet
4. Spread the mincemeat over the pastry leaving about 2 1/2cm 1in around the edge and wet the edge with water
5. Roll out the other half of pastry and cover the pastry and filling.
6. using a large knife trim the edges to neaten the slice .
7. Seal and decorate the edges. brush with egg wash and cook in a preheated oven for approx 30-40min 180-200c until cooked
8. Remove from oven when cooked
9. Dust with icing sugar
10. Cut into portions.