



Mincemeat Pie Parcels



Ingredients

- 1 x Sheet Puff Pastry
- 1 Egg
- 1 Jar of Christmas Mincemeat

Method

Pre-heat oven to 160c-170c

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Roll the pastry out and cut into 4 equal rectangles.

Brush the edges of the pastry with beaten egg

Place a spoonful of the mincemeat into the centre of each rectangle.

Fold over the pastry to form a parcel.

Crimp the edges using a fork and trim the edges using a knife to seal.

Place on a tray lined with baking parchment.

Egg wash the parcels and then place into an oven and bake for 12-15 minutes until golden brown.

