



## Ingredients

Makes 12 deep pies

Preparation time 20 minutes plus 1 hour chilling time

Cooking time 35 minutes

- 2 quantities flaky shortcrust pastry (see Mrs Beeton: How to Cook, page 216)
- plain flour, for dusting
- 600g lemon mincemeat, made 2–3 months ahead (see Lemon Mincemeat Recipe on waterstonescard.com, or Mrs Beeton How to Cook, page 369)
- 1 egg white
- 2 tbsp caster sugar
- granulated sugar, for dredging

## Special equipment

- 10cm and 5cm round pastry cutters and a deep 12-hole muffin tin

# Mrs Beeton: How to Cook

## Mince Pies

For this recipe use Mrs Beeton's Lemon Mincemeat recipe card featured in the Christmas recipe cards section of [Waterstonescard.com](http://Waterstonescard.com), or see Mrs Beeton: How to Cook, page 369.

The best thing about these mince pies is that they are made in good-sized tins – muffin tins are just right for the job. The result is that you get more filling than usual. The pastry is midway between the 'puff paste' specified by Mrs Beeton and the more usual shortcrust; the glaze, containing just egg white and sugar, is unusual too. The original recipe doesn't specify how much sugar to use, but here there is lots, to give a really crisp, light crust to the top of the pies.

Make the flaky shortcrust pastry and chill it for 30 minutes. Just before the chilling time is over preheat the oven to 200°C/gas mark 6.

Dust your work surface with flour and roll out the pastry on it to a thickness of 3mm. Stamp out 12 rounds 10cm in size and 12 rounds 5cm in size.

Gently press each of the larger disks into one of the 12 holes of the muffin tin, making sure that the edge of the pastry sits slightly proud of the top edge. Divide the mincemeat evenly among the lined muffin-tin holes.

Moisten the edges of the small pastry discs and place each one on top of a pie. Crimp the edges of the pastry together to make a good seal to prevent the mincemeat boiling out. Whisk together the egg white and the caster sugar and brush this mixture over the tops of the pies. Dredge each pie with a little granulated sugar and pierce a hole in centre of each lid with sharp knife or a skewer.

Bake for 10 minutes, or until well browned on top, then reduce the heat to 160°C/gas mark 3. Bake for a further 25 minutes, or until the pies are deep golden brown. Remove the tin from the oven and leave to cool for a few minutes on a wire rack. Then carefully lift the pies from the muffin tin while they are still warm and place on a cooling rack. They are delicious eaten warm with clotted cream. They can be stored in an airtight tin for up to 3 days.



## Mrs Beeton: How to Cook by Isabella Beeton and Gerard Baker

Hardback: 416 pages

Publisher: Weidenfeld & Nicolson

ISBN: 9780297865971

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