

Unbelievably Easy Mincemeat Pies

1 cup cold butter, diced
½ cup sugar
1 small egg
pinch of salt

2-¼ cups all-purpose flour *

1-¼ cups mincemeat
confectioners sugar

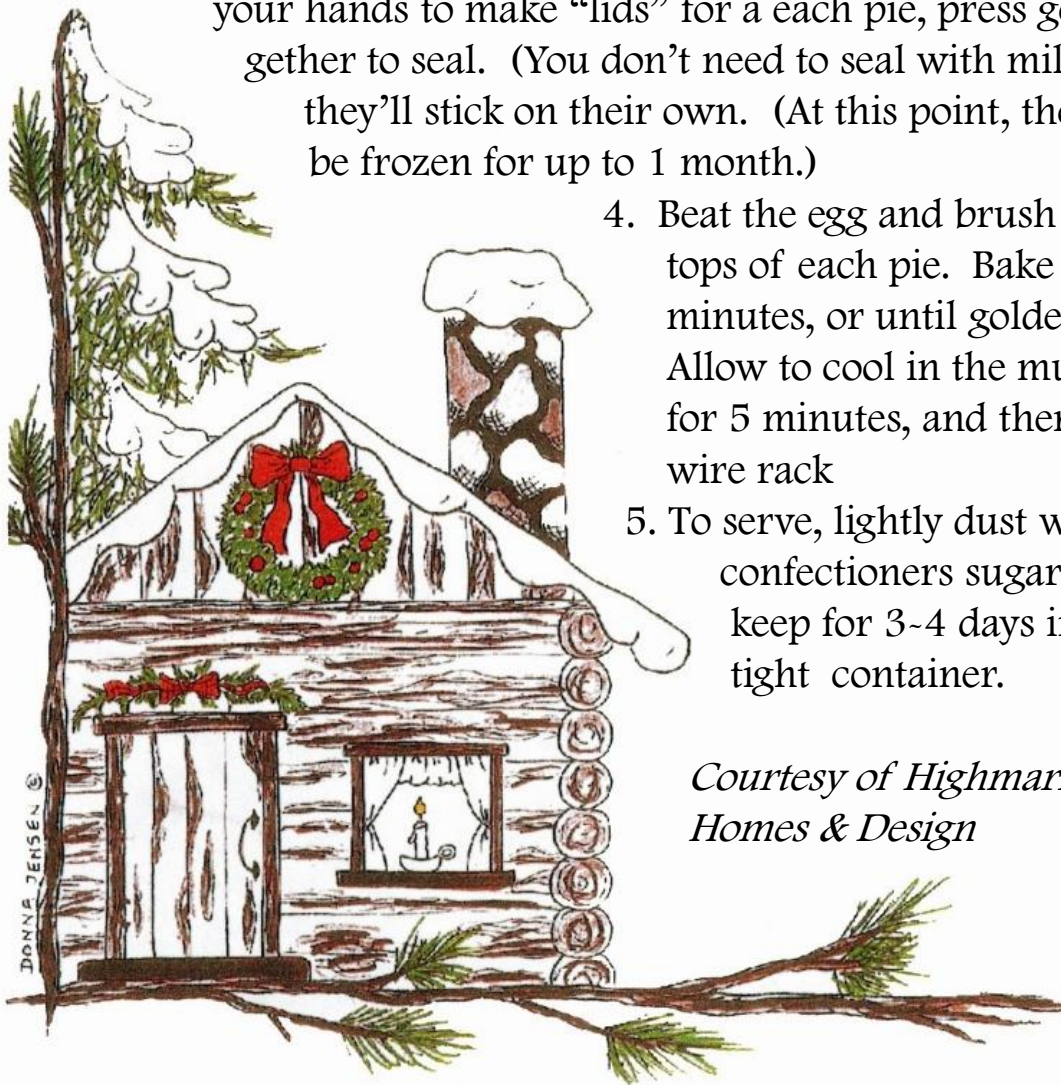
* for high altitude baking, add
an additional 2 Tbsp. flour

1. To make the pastry, rub 1 cup cold, diced butter into the flour, then mix in the sugar and salt. Combine the pastry into a ball, but don't add the liquid yet. Knead it briefly. The dough will be firm, like shortbread. It can be used immediately or chilled for later.
2. Preheat the oven to 375°. Line 9 cups each of 2 12-cup muffin pans by pressing small walnut-sized balls of pastry dough into each muffin cup. Spoon 1-oz. of mincemeat into each muffin cup.

3. Take smaller balls of the pastry dough and pat out between your hands to make "lids" for a each pie, press gently together to seal. (You don't need to seal with milk or egg, as they'll stick on their own. (At this point, the pies may be frozen for up to 1 month.)

4. Beat the egg and brush over the tops of each pie. Bake for 20 minutes, or until golden brown. Allow to cool in the muffin pans for 5 minutes, and then move to a wire rack

5. To serve, lightly dust with confectioners sugar. These will keep for 3-4 days in an air-tight container.



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