

# Snacky Stuff

## Christmas Crackers



### Mince Pies

#### Ingredients:

115 grams butter  
225 grams flour  
30 grams icing sugar  
1 egg yolk  
3 – 4 tablespoons water  
225 grams mincemeat  
Milk (to glaze)

#### Equipment:

Oven and Oven gloves  
Weighing Scales  
Mixing bowl  
Knife  
Sieve  
Rolling pin  
Pastry Cutter (6 cm and 3 cm)  
Pastry brush  
Bun tin



#### Method:

- 1 Preheat oven to 200°C.
- 2 Cut the butter into cubes and put into a mixing bowl.
- 3 Sift the flour into the mixing bowl and rub into the butter using your fingertips until it resembles fine breadcrumbs.
- 4 Stir in the icing sugar.
- 5 Make a well in the centre of the mix and stir in the egg yolk gradually add water to make a soft but not sticky dough.
- 6 Knead lightly to form a smooth dough
- 7 On a floured surface, roll out two thirds of the dough and cut out 15 rounds. Use these rounds to line bun tins.
- 8 Fill bun tins with mincemeat.
- 9 Roll out the remaining pastry and trimmings and cut out circles using the smaller pastry cutter.
- 10 Dampen the pastry edges with milk and place on top of filled pies. Press the edges to seal.
- 11 Brush the tops with milk and cook for 15 minutes until golden brown.

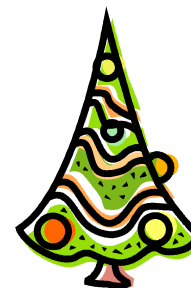
### Christmas Biscuits

#### Ingredients:

75 grams butter  
75 grams light muscovado sugar  
1 medium egg  
250 grams plain flour  
1 teaspoon baking powder  
1 tablespoon ground ginger  
25 grams icing sugar  
Edible cake decorations

#### Equipment:

Oven and Oven gloves  
Weighing Scales  
Mixing bowl  
Spoon  
Sieve  
Rolling pin  
Pastry cutters – Christmas shapes  
Baking tray  
Greaseproof paper



#### Method:

- 1 Preheat the oven to 180°C.
- 2 Beat together the butter and sugar until light and fluffy, then gradually beat in the egg.
- 3 Sift in the flour, baking powder and ginger and mix thoroughly to form a soft dough.
- 4 Knead gently on a lightly floured surface (time permitting wrap in cling film and chill for 30 minutes).
- 5 Roll out to a thickness of 2 – 3 mm, cut out shapes using Christmas shape cutters.
- 6 Line a baking tray with greaseproof paper and arrange the shapes on the baking tray.
- 7 Bake for 12-15 minutes until golden brown.
- 8 Add a teaspoon of water to the icing, continue adding water gradually until it reaches the desired consistency.
- 9 Spread icing on the cookie and add cake decorations.