



## Mince Pies with Almond & Morello Cherries

Give your mince pies a little touch of difference this year by adding marzipan (use the pale coloured ready made available from all home baking aisles) and for an extra special touch pop a morello cherry or two on each before you top with the lid. (Morello cherries are available in jars from most supermarkets or deli's)



Easy



15 minutes prep time



15 pies



20 minutes bake time



### Ingredients

- 1 Jus-Rol™ Shortcrust Pastry Block
- 50g marzipan
- 1 jar mincemeat
- A few Morello cherries, drained
- Water for brushing
- A little caster sugar for sprinkling

### Equipment required

Rolling Pin  
7cm cookie cutter  
12 Bun Tin  
Teaspoon  
Cookie cutter of any shape

### Method

Preheat oven to 200°C (180°C fan assisted), Gas Mark 6.

- 1 Roll out the pastry and cut out 15 discs and use to line bun tin. Put remaining pastry to one side.
- 2 Break off a piece of marzipan the size of a walnut and place in one half of each pastry case, then add a teaspoonful of mincemeat alongside. Finally place 1-2 cherries on top.
- 3 Cut the lids with a cutter of your choice and lightly brush the underside of the lids with water and place firmly of top of the tarts.
- 4 Lightly brush pastry tops with water and sprinkle lightly with caster sugar, then bake for 12 – 15 minutes until pastry is golden.
- 5 Serve warm or cold, sprinkled with more sugar or icing sugar if preferred.