



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## **Ben's Sweet Pastry (for Mince Pies) Christmas Demonstrations 2019**

### **Ingredients (Enough for about 30 mince pies)**

550g Plain flour

100g Icing sugar

50g Ground almonds

350g Unsalted butter, cut into small cubes, cold

1 Egg, lightly beaten (ideally cold – give it 10mins in the fridge before using, put a glass of water in the fridge at the same time too – you'll need a couple of tablespoons to bring the dough together)

Seeds from 1 vanilla pod or 1 tsp vanilla bean paste or 1 tsp vanilla extract

1-2 Tbsp Cold water

### **Method**

**(Quicker and easier to make in a food processor but if you prefer to do it by hand then that'll be fine too.)**

- Put the flour, icing sugar and ground almonds in the processor bowl and pulse to combine.
- Add the butter and pulse to form a mix until it just resembles breadcrumbs. (If you're unsure then less is best; don't worry if you can see some small bits of butter.)
- Add the egg and vanilla and pulse a little more until you can't see the liquid.
- Add a tablespoon of cold water and pulse again a few times – you should start to see the dough come together, add a second tablespoon if you think it needs it.
- Once the pastry has just started to form bigger lumps (it starts to rattle in the mixer bowl) that's probably enough. Tip out on to a clean board or worktop, bring the mix together and knead very lightly to form a ball or disc.
- (Alternatively, if you're making by hand then mix the dry ingredients, rub the butter in with your fingers to breadcrumb consistency, add the egg and mix, then add enough cold water to just bring it together [one or two tablespoons should be enough], knead lightly to form a ball / disc.)
- Wrap in beeswax wrap (or clingfilm if you must) and chill in the fridge for 30 minutes before using. (I've found it freezes well too if you want to make a double batch and save some for later.)