

Mince Pies

Ingredients

Good puff-paste No. 1205, mincemeat No. 1309. [Illustration: MINCE PIES.]

Method

Make some good puff-paste by recipe No. 1205; roll it out to the thickness of about 1/4 inch, and line some good-sized patty pans with it; fill them with mincemeat, cover with the paste, and cut it off all round close to the edge of the tin. Put the pies into a brisk oven, to draw the paste up, and bake for 25 minutes, or longer, should the pies be very large; brush them over with the white of an egg, beaten with the blade of a knife to a stiff froth; sprinkle over pounded sugar, and put them into the oven for a minute or two, to dry the egg; dish the pies on a white d#x27;oyley, and serve hot. They may be merely sprinkled with pounded sugar instead of being glazed, when that mode is preferred. To re-warm them, put the pies on the patty pans, and let them remain in the oven for 10 minutes or 1/4 hour, and they will be almost as good as if freshly made.

Source: Mrs Beeton's Book of Household Management (1861)

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