



# Fruit Mince Pies

Serves 4

## Ingredients

- 4 sheets puff pastry
- 395g jar fruit mince
- 1 egg, beaten (for washing)

## Method

1. Preheat the pie maker.
2. Cut 4 top and 4 bottoms from the pastry using the pie cutters (the base pastry should be bigger than the top).
3. Press (gently) the base pastry into the trays and fill each case with fruit mince.
4. Top with a pastry lid, wetting the underside edges, then pressing down to seal.
5. Brush on egg wash.
6. Cook for 6 to 8 minutes or until golden brown.

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