



Festive Recipes



Mince Pies

Scrumptious mince pie recipe!

Ingredients

- 140g/5oz cold butter, diced
- 225g/8oz plain flour
- 50g/2oz ground almonds
- 50g/2oz golden caster sugar
- 1 orange, zest only
- pinch of salt
- 1 egg yolk
- 1-2 tsp cold water
- 280g/10oz good quality mincemeat
- 1 egg, beaten
- icing sugar for dusting

Method

- 1 Preheat oven to 200C/400F/Gas 6.
- 2 Rub the butter into the flour and add the almonds, caster sugar, orange rind and salt until the mixture is a bit crumbly.
- 3 Combine mixture with the egg yolk and 1-2 teaspoons of water until it forms soft dough, then put it into a plastic bag and chill for 20 - 30 minutes.
- 4 Roll out the pastry to a thickness of 2-3mm (0.1in) and cut out about 18 rounds measuring 7.5cm (3in) with a pastry cutter.
- 5 Place in lightly greased patty tins and spoon the mincemeat evenly into the pies.
- 6 Re-roll the leftover pastry and cut out round lids, stars or other festive shapes to fit on top of the mincemeat.
- 7 Lightly brush the pastry tops with the beaten egg and bake in the oven for 12 - 15 minutes until golden.
- 8 Remove from oven and leave for a few minutes before removing from tins and cooling on a wire rack.
- 9 Dust with icing sugar.



Gingerbread People

Try your hand at this delicious gingerbread recipe!

Ingredients

- 350g/12oz plain flour, plus extra for rolling out
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 125g/4½oz butter
- 175g/6oz light soft brown sugar
- 1 free-range egg
- 4 tbsp golden syrup

To decorate

- Writing icing (optional)
- Cake decorations (optional)

Method

- 1 Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl of a food processor. Add the butter and blend until the mix looks like breadcrumbs. Stir in the sugar.
- 2 Lightly beat the egg and golden syrup together, add to the food processor and pulse until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in cling film and leave to chill in the fridge for 15 minutes.
- 3 Preheat the oven to 180C/160C Fan/Gas 4. Line two baking trays with greaseproof paper.
- 4 Roll the dough out to a 0.5cm/¼in thickness on a lightly floured surface. Using cutters, cut out the gingerbread shapes and place on the baking tray, leaving a gap between them.
- 5 Bake for 12–15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the writing icing and cake decorations, if using.



Christmas Pudding

The pudding of all puddings! All you need to make your festive treat below.

Ingredients

- 1 cup raisins
- 1 cup sultanas
- 1 cup self-raising flour
- 1 cup finely grated butter (about 115g/4oz)
- 1 cup fresh brown breadcrumbs (from around 4 thick slices of bread)
- 1 cup light muscovado sugar
- Cup of mixed nuts, chopped plus extra to decorate
- 1 tsp ground cinnamon
- 1 tsp ground mixed spice
- 1 cup milk
- 1 large egg
- butter, for greasing

For the butterscotch sauce

- 85g butter
- 100g light muscovado sugar
- 200ml double cream
- 1 tsp vanilla extract

Method

- 1 For the pudding, empty the first six cups and the nuts, if using, into a mixing bowl with the spices, then stir in the milk and egg. Once well combined, tip into a buttered 1.5 litre pudding bowl.
- 2 Cover with a double layer of buttered foil, making a pleat in the centre to allow the pudding to rise. Tie the foil securely with string, then place in a steamer or large pan containing enough gently simmering water to come halfway up the sides of the bowl. Steam, covered with a lid, for 2½ hours. Check the water level during cooking, topping up if necessary. If you are preparing this pudding ahead, remove the foil, let it cool slightly, then wrap in cling film and then fresh foil. If you are serving it immediately, unwrap and invert onto a deep plate.
- 3 For the sauce, put everything in a pan and bring slowly to the boil, stirring. Allow to bubble away for 2-3 minutes, still stirring, until the sugar has dissolved, and the sauce is pale caramel in colour and slightly thickened. Remove from the heat. Pour the sauce over the pudding and decorate with the whole mixed nuts.

