Marvellous Mince Pies

1) Put the fluffy, white flour and soft, creamy butter into a large bowl.

2) Rub them together firmly using your fingers until they turn into crumbs.

3) Add the sweet sugar and the runny egg into the mixture and stir thoroughly.

4) Tip the mixture out onto a lightly floured surface and knead together until dough is formed.

5) Roll the pastry out until it is even and smooth.

6) Using something round, cut out circular bases and place them into muffin trays.

7) Scoop the mincemeat filling on top of each base, being careful not to overfill them.

8) Using egg to stick them together, place a pastry lid on top of the filling and gently squeeze the pies closed.

9) Bake in a pre-heated oven until golden brown.



Quick Questions



1. Which two ingredients do you mix together first?

_____ _____



2. Find and copy three adverbs from the text.

_____ _____

_____



3. Why should you be careful not to overfill the pies?

_____

_____



4. What could you use to cut the circular bases?

_____

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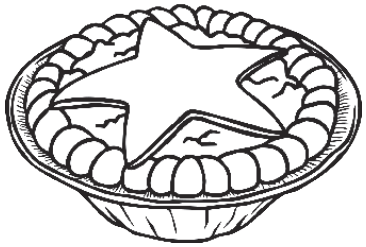
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Answers



1. Which two ingredients do you mix together first?

   Accept: flour and butter



2. Find and copy three adverbs from the text.

   Accept firmly, thoroughly, gently, lightly.



3. Why should you be careful not to overfill the pies?
   Accept any answer which discusses the fact that the mincemeat filling will bubble over in the oven and cause a mess if the pies are overfilled.



4. What could you use to cut the circular bases?
   Accept any reasonable suggestion such as a drinking glass, a cookie cutter, the bottom of a jam jar, etc.