



**DISPLAY
CONDITIONS**

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS MINCE PIES

OVERVIEW

(Recipe makes ± 60 Mince pies, depending on size)

INGREDIENTS

Group I

Ingredient

Bakels Ice Box Biscuit Mix

Bakels Mastermarg Yellow

Water

KG

2.000

0.600

0.200

Total Weight: 2.800

Group II

Ingredient

Bakels Fruit Mince

KG

0.900

Total Weight: 0.900

METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Blend together slowly until fully combined.
3. Roll out the dough and cut out the bases and lids.
4. Line bases of tins or foils and fill with Bakels Fruit Mince (±0.015 per mince pie).
5. Wet the edges of the pastry and cover with the pastry lids (shaped as desired).

6. Pierce a small hole into the pastry lid.
7. Bake 180°C - 190°C for 20 minutes.
8. Once cool, dust with Pettina Icing Sugar.