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Mince pie tear & share buns

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SERVES 16 **PREP 45 mins** plus 2 hrs 45 mins proving **COOK 35 mins** **MORE EFFORT**

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400ml milk
60g unsalted butter, plus extra for proving
800g strong white flour, plus extra for dusting
2 x 7g sachets fast action dried yeast
2 tsp salt
2 large eggs, lightly beaten
1 tbsp mixed spice

For the filling

411g jar mincemeat
1 eating apple, peeled and grated, core discarded
1 orange, zested
2 balls stem ginger, finely chopped

For the spiced brandy icing

200g icing sugar
1 tsp mixed spice
2 tbsp brandy
1 tbsp stem ginger syrup
2-3 tsp orange juice

To finish

50g flaked almonds, toasted
2 oranges, zested
edible gold glitter spray (optional)



1 Warm the milk and butter in a small pan until melted and lukewarm (not hot). Put the flour, yeast and salt in a large mixing bowl. Gradually pour in the butter and milk along with the eggs and mixed spice, and stir until you have a soft, sticky dough.

2 Tip out onto a work surface lightly dusted with flour and knead for 10 mins until the dough is smooth. Put the dough in a buttered bowl, cover and leave to rise until doubled in size, about 2 hrs. Mix the filling ingredients together.

3 When risen, tip the dough out onto a lightly floured work surface. Roll out into a rectangle about 50 x 45cm. Spread the filling over the dough, leaving a 2cm border. Roll the opposite long side of the dough towards you quite tightly. Using a sharp knife, cut it into 17 rounds about 3cm thick.

4 Line a very large baking tray with baking parchment. Arrange the rolls on the tray, cut-side up, in a star shape. Start with a vertical line of five, then add lines of two buns coming off the centre. Position them so the ends are touching to keep them from unravelling during cooking. Cover loosely with a clean tea towel and leave to rise for 30-45 mins.

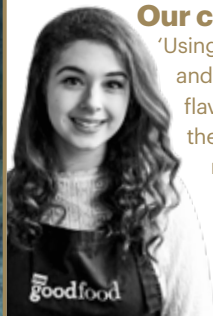
5 Heat oven to 190C/170C fan/gas 5. Bake for 30 mins or until golden brown. Leave to cool on the tray. Mix the icing ingredients together with enough orange juice to make it a loose consistency. Drizzle over the icing and sprinkle over the almonds and orange zest, then finish with the gold glitter, if using.

PER SERVING 375 kcals • fat 6g • saturates 3g • carbs 68g • sugars 31g • fibre 2g • protein 9g • salt 0.7g

Our chef's secret twist

'Using shop-bought mincemeat and adding extra Christmassy flavours is an easy way to fill these tear & share buns. They make a great party centrepiece around the festive season.'

Liberty Mendez



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