



# Exclusive recipe



## Florentine mince pies

**MAKES 24 PREP 40 mins plus chilling COOK 25 mins EASY V**

*'I've mixed and matched two of my most loved festive treats – mince pies and Florentine biscuits. The Florentine topping is made with golden caramel, cherries and crunchy almonds. These little pies are then drizzled with dark chocolate for all-round indulgence.'*

**Esther Clark**

**350g plain flour**  
**225g cold unsalted butter, cut into cubes, plus extra for the tins**  
**4 tbsp golden caster sugar**  
**1 large egg, beaten**  
**400g shop-bought mincemeat (check the label if you're vegetarian)**

### For the topping

**50g unsalted butter**

**50g light brown soft sugar**  
**50g golden syrup**  
**50g plain flour**  
**75g glacé cherries, roughly chopped**  
**100g flaked almonds**  
**1 large egg, beaten**  
**100g dark chocolate, melted**

**1** Put the flour in a large bowl with  $\frac{1}{4}$  tsp salt. Add the butter and rub it in with your fingertips until the mixture resembles fine crumbs. Stir in the sugar, then slowly pour in the egg and 1 tbsp cold water, stirring with a cutlery knife to avoid any overly wet or dry patches. Scrunch the mixture into a dough with your hands – if it feels a little dry, add another 1 tbsp water. Knead briefly until smooth. Alternatively, pulse together the butter, flour and  $\frac{1}{4}$  salt in a processor, then add the sugar, egg and 1 tbsp cold water and mix until smooth and combined. Shape into a disc, wrap in cling film and chill for 30 mins.

**2** To make the topping, melt the butter, sugar, syrup and  $\frac{1}{4}$  tsp salt in a pan. Remove from the heat and whisk in the flour, then stir in the cherries and almonds.

**3** Heat the oven to 190C/170C fan/gas 5 and butter two 12-hole shallow, non-stick bun tins. Cut a third of the pastry off the block

and set aside. Roll out the remaining pastry on a lightly floured surface until 3mm thick, cut into 24 circles with a 7.5cm or 8cm round plain cutter and gently press into the tins.

**4** Spoon about 1 tsp mincemeat into the middle of each round. Roll out the remaining pastry thinly (around 2mm) and cut out 24 lids using a 5cm cutter. Place the lids on top of the pies. Warm the topping mix if it has started to harden, then spoon a small tsp on top of each pie. Brush the edges with the beaten egg.

**5** Bake for 20 mins, or until golden brown on top. Leave to cool in the tin for 5 mins before transferring to a cooling rack and drizzling with the melted chocolate. Leave to cool before eating. *Will keep in an airtight container for up to three days.*

**PER SERVING 288 kcals • fat 15g • saturates 7g • carbs 34g • sugars 18g • fibre 1g • protein 4g • salt 0.2g**



### ESTHER CLARK

Esther is Good Food's deputy food editor. She trained at Leiths School of Food and Wine, and worked as a chef in Italy. She loves creating recipes using seasonal produce.

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Samuel Groves  
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