

★ Marvellous Mince Pies ★

- 10 1. Put the fluffy, white flour and soft, creamy butter
14 into a large bowl.
- 23 2. Rub them together firmly using your fingers until
27 they turn into crumbs.
- 38 3. Add the sweet sugar and the runny egg into the
42 mixture and stir thoroughly.
- 53 4. Tip the mixture out onto a lightly floured surface and
59 knead together until dough is formed.
- 70 5. Roll the pastry out until it is even and smooth.
- 79 6. Using something round, cut out circular bases and
84 place them into muffin trays.
- 94 7. Scoop the mincemeat filling on top of each base.
100 Be careful not to overfill them.
- 111 8. Using egg to stick them together, place a pastry lid
122 on top of the filling and gently squeeze the pies closed.
- 131 9. Bake in a pre-heated oven until golden brown.



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?

Disclaimer: This resource is provided for informational and educational purposes only. This resource may contain food items/ingredients that pose potential allergy and choking hazards, it may also involve the use of hot appliances or sharp utensils. Exercise caution and conduct a thorough risk assessment before use, considering allergies and health conditions. Ensure all supervising adults understand the potential risks. Learners should wash their hands before and after these activities. If used for weaning or perishable foods, follow recommended practices and consult a healthcare professional if unsure. Twinkl is not responsible for the health and safety of your group or environment. Please be aware that learners should be supervised at all times, particularly young or vulnerable learners. You are responsible for ensuring you are aware of the allergies and health conditions of anyone making or consuming these products, the correct weaning guidance and safe food storage procedures.

Marvellous Mince Pies

- 10 1. Put the fluffy, white flour and soft, creamy butter
14 into a large bowl.
- 23 2. Rub them together firmly using your fingers until
27 they turn into crumbs.
- 38 3. Add the sweet sugar and the runny egg into the
42 mixture and stir thoroughly.
- 53 4. Tip the mixture out onto a lightly floured surface and
59 knead together until dough is formed.
- 70 5. Roll the pastry out until it is even and smooth.
- 79 6. Using something round, cut out circular bases and
84 place them into muffin trays.
- 94 7. Scoop the mincemeat filling on top of each base.
100 Be careful not to overfill them.
- 111 8. Using egg to stick them together, place a pastry lid
122 on top of the filling and gently squeeze the pies closed.
- 131 9. Bake in a pre-heated oven until golden brown.



Answers



1. Which **two** ingredients do you mix together first?
You first mix flour and butter together.



2. Find and copy **three** adverbs from the text.
**Accept any three of the following:
firmly; thoroughly; gently; lightly.**



3. Why should you be careful not to overfill the pies?
Pupils' own responses, such as: You should be careful not to overfill the pies because the mincemeat filling will bubble over. This will cause a mess if the pies are overfilled.



4. What could you use to cut the circular bases?
Pupils' own responses, such as: You could use a cookie cutter to cut out the circular bases.