

Spiced Mincemeat Swirls

Equipment

Large spoon

Knife

Baking tray

Grease proof paper

Ingredients

375g of ready to roll puff pastry

180g of mincemeat

1 egg yolk

1 teaspoon of icing sugar for serving, optional

1. Preheat the oven to 180°C.
2. Carefully unroll the puff pastry roll.
3. Spread a generous layer of mincemeat on top of the unrolled puff pastry. Leaving about 1cm with no filling at the long end to allow you to roll it.
4. Gently roll the pastry into a long roll from the shortest end
5. Using a sharp knife cut your roll into 20 equal slices which you place cut side up onto prepared baking sheet.
6. Whisk the egg yolk with 1tbsp of water and brush the pastry.
7. Place the swirls on a baking tray, covered with baking parchment and baked in the oven for about 15 -20 minutes.
8. Bake in preheated oven for 12-15 minutes until puffed up and golden.
9. To serve, dust with icing sugar (optional). Enjoy!