

Mini fruity pasties

Makes 12

Method

1. Preheat the oven to 200C or Gas 6
2. Weight the flour and sugar into a bowl and rub in the margarine with your fingertips until the mixture looks like breadcrumbs
3. Put some cold water into a glass and add some a spoonful at a time and stir with a palette knife until the mixture starts to clump together but is NOT soggy. Bring it all together into a ball with your fingertips
4. Prepare your other filling ingredients while the pastry rests in the fridge. Chop fruit into small pieces, add any cinnamon, ginger, or chocolate drops and sprinkle with a little sugar. You can do several different fruity fillings. Just keep them in separate bowls.
5. Roll out the cold pastry into a big circle and use a cutter, small bowl or large glass to cut as many circles from that one round as possible.
6. Put a spoonful of the filling mixture into the centre of the pastry circles leaving a border around the edges.
7. Brush the edges with egg wash or water then bring the edges together over the top of the fruit and pinch to make a crimped edge..
8. Place on a baking tray and brush the tops of all pasties with the beaten egg wash
9. Bake for approx 15 - 20 minutes until the pastry is golden. Leave on a cooling rack to cool.

Ingredients

Pastry:

200g plain flour

100g butter or margarine

25g sugar

Several tbsp cold water

Beaten egg for glazing and sealing

Filling ideas:

1 chopped apple, 1/2 tsp cinnamon and a sprinkle of sugar

1 chopped pear, grated ginger and grated dark chocolate or 1 tsp chocolate chips and a sprinkle of sugar

10 raspberries, choc chips, and a sprinkle of sugar

Frozen mango chunks

