

Marvellous Mince Pies

- 11 1) Put the fluffy, white flour and soft, creamy butter
13 into a large bowl.
- 18 2) Rub them together firmly using
25 your fingers until they turn into crumbs.
- 35 3) Add the sweet sugar and the runny egg into the
39 mixture and stir thoroughly.
- 49 4) Tip the mixture out onto a lightly floured surface and
55 knead together until dough is formed.
- 65 5) Roll the pastry out until it is even and smooth.
- 73 6) Using something round, cut out circular bases and
78 place them into muffin trays.
- 88 7) Scoop the mincemeat filling on top of each base, being
93 careful not to overfill them.
- 104 8) Using egg to stick them together, place a pastry lid on
114 top of the filling and gently squeeze the pies closed.
- 122 9) Bake in a pre-heated oven until golden brown.



Quick 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?

Marvellous Mince Pies

- 11 1) Put the fluffy, white flour and soft, creamy butter
13 into a large bowl.
- 18 2) Rub them together firmly using
25 your fingers until they turn into crumbs.
- 35 3) Add the sweet sugar and the runny egg into the
39 mixture and stir thoroughly.
- 49 4) Tip the mixture out onto a lightly floured surface and
55 knead together until dough is formed.
- 65 5) Roll the pastry out until it is even and smooth.
- 73 6) Using something round, cut out circular bases and
78 place them into muffin trays.
- 88 7) Scoop the mincemeat filling on top of each base, being
93 careful not to overfill them.
- 104 8) Using egg to stick them together, place a pastry lid on
114 top of the filling and gently squeeze the pies closed.
- 122 9) Bake in a pre-heated oven until golden brown.



Answers



1. Which two ingredients do you mix together first?

Accept: flour and butter



2. Find and copy three adverbs from the text.

Accept firmly, thoroughly, gently, lightly.



3. Why should you be careful not to overfill the pies?

Accept any answer which discusses the fact that the mincemeat filling will bubble over in the oven and cause a mess if the pies are overfilled.



4. What could you use to cut the circular bases?
Accept any reasonable suggestion such as a drinking glass, a cookie cutter, the bottom of a jam jar, etc.