Cavalry Primary School

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Cookery Club

**Recipe Card**

**Mince Pie Pinwheels**

Ingredients

* Ready rolled puff pastry
* Orange rind
* A jar of mincemeat
* 1 egg/water (eggwash)

Method

1. Pre-heat oven to 220c (200c for fan assisted ovens) gas mark 7.
2. Unroll the pastry sheet. Mix the mincemeat and orage rind together, spread evenly over the pastry.
3. Roll up from the longest side like a swiss roll. If time, chill in the fridge for 20 minutes.
4. Cut into 1 1/2 cm slices and place on a lightly greased or lined baking tray.
5. Brush with eggwash.
6. Cook for approximately 7-10 minutes until golden and risen. Cool on a wire rack. Dust with a little icing sugar. These are best served warm.

Week 3