



**forget me not  
children's hospice**

## **MAGICAL STAR-TOPPED MINCE PIE RECIPE**

### **Ingredients**

240g plain flour  
120g butter  
A pinch of salt  
Cold water to mix  
350g mincemeat

### **For the top:**

A little milk  
Icing sugar



**Our in-house  
chef, Terry!**



You'll need two or three trays of miniature tart tins (or make the pies in batches), one 6cm pastry/biscuit cutter and one 4cm star cutter. Preheat the oven to gas mark 6, 400°F 200°C

- 1** Make the pastry by sifting the flour and salt into a mixing bowl and rubbing the butter into it until the mixture resembles fine crumbs. Then add just enough cold water to mix to a dough that leaves the bowl clean.
- 2** Wrap the pastry in clingfilm and place in the fridge for 20-30 minutes, then roll it out as thinly as possible and cut into 36 6cm rounds, gathering up the scraps and re-rolling. Then cut out 36 stars – to make your pies even more magical!
- 3** Now grease the tart tins lightly and line them with the rounds. Place a teaspoonful of mincemeat in each. Top each with a pastry star and brush with milk.
- 4** Bake near the top of the oven for around 15 minutes until light golden-brown. Cool on a wire tray and sprinkle with icing sugar. When cool, store in an airtight container.



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## FESTIVE ROCKY ROAD

### Ingredients

100g butter, roughly chopped

300g dark chocolate, broken into squares

3 tbsp golden syrup

140g rich tea biscuits, roughly crushed by popping into a freezer bag and bashing with a rolling pin

100g mini marshmallows

2 of your favourite chocolate bars like Maltesers, Milky Way or Crunchie



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- 1** Gently melt the butter, chocolate and syrup in a large pan over a low heat, stirring frequently until smooth, then cool for about 15mins.
- 2** Stir the crushed biscuits and sweets into the pan until well mixed, pour into a 17cm square tin lined with non-stick baking paper and spread the mixture to roughly level it.
- 3** Refrigerate for two hours, or until firm enough to cut. Dust with icing sugar, then sprinkle with edible glitter for extra Christmas sparkle.
- 4** Remove from the tray and cut into 24 rectangles.



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