



Title: 'You're the all-things-nice to my ginger spice' mince pies

Make this recipe with Cadbury Dairy Milk Festive Gingerbread

Pastry

- 375 g cake flour (plus extra for rolling out your dough)
- 250 g room temperature butter
- 125 g castor sugar (plus extra for dusting)
- 1 teaspoon vanilla essence

Method:

1. Cream butter with castor sugar in a large bowl until light and fluffy.
2. Sift flour into the bowl.
3. Add vanilla essence.
4. Gently fold the mix together until it's lightly combined. Don't overmix.
5. Wrap in clingfilm and allow to rest in the fridge for an hour.
6. Lightly flour a clean, cool surface. Roll out the dough to half a centimetre thick and cut out 12 rounds with a glass, then cut out 12 stars for the topping.
7. Grease a muffin pan with oil or spray and cook. Place the round cut pastry on the centre of the muffin mould and apply pressure with forefingers.

Filling

- 150 g chopped Cadbury Dairy Milk Festive Gingerbread
- 80 g cubed butter
- 2 eggs

Method:

1. Melt chopped chocolate and butter in the microwave.
2. Whisk in the eggs.
3. Pour mix into your lined muffin tins.
4. Place pastry stars on top of each.
5. Sprinkle with castor sugar and cinnamon.
6. Bake at 165°C for 16 minutes.
7. Allow to cool take out the tray and enjoy.