



# Mincemeat swirls

## You will need:

- Ready-made puff pastry
- Mincemeat
- Butter

## Alternative filling suggestions

If you don't fancy mincemeat, you can use a range of different ingredients instead, for sweet or savoury swirls.

## Why not try:

- Chocolate spread and banana slices
- Dried fruit, cinnamon and chopped nuts
- Pesto and grated cheese
- Tomato puree, spring onion, ham and cheese

## Top tips

- Remove your pastry from the fridge to enable it to reach room temperature before you use it
- You can bake in a muffin tray or on a flat baking tray
- Don't spread too much mincemeat!
- The swirls can be frozen once they've been cooked and cooled

## Allergens

- Gluten in pastry
- Butter
- Milk

Roll out the pastry, if it's not already rolled, until you have a large, flat rectangle

Spread the pastry with a thin layer of mincemeat (or your chosen flavour combination)

Take the long edge and carefully roll up to form a sausage shape

Cut into 12 equal sized pieces

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Place the pieces into a well greased muffin tray and gently open them up, to form circular swirls

Brush them with a little melted butter

Preheat the oven to 220°C / Gas mark 7

Bake for approximately 15 to 20 minutes, until they're golden brown

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Once cooked, allow them to cool completely, before carefully removing from the muffin tray

They're delicious served warm or cold

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