Ann’s Mince PooPies
Method – Mince PooPies:

**Ingredients**

**Mince PooPies**
- Ready rolled short crust pastry
- Mincemeat
  - 110g Sugar
  - 110g Margarine
  - 110g Plain flour
  - 2 Eggs
  - 2 tbsp cocoa

**Viennese Whirl Mince PooPies**
- Ready rolled short crust pastry
- Mincemeat
  - 50g Icing sugar
  - 250g Soft margarine
  - 250g Plain flour
  - 1/2 tsp Vanilla essence
  - 2 tbsp cocoa

**Method – Mince PooPies:**

**Prep time:** 10 mins  
**Cooking time:** 20 mins

1. Preheat the oven to 190°C. Grease a cupcake tray
2. Line the individual cupcake holders with pastry
3. Fill each cup with mincemeat
4. In a mixer, cream the margarine and sugar together until light and creamy
5. Stir in the rest of the ingredients and pipe onto the top of the pie to make a poo emoji swirl
6. Cook for 20 minutes at 190°C.

Method – Viennese Whirl Mince PooPies:

**Prep time:** 10 mins  
**Cooking time:** 20 mins

1. Preheat the oven to 190°C. Grease a cupcake tray
2. Line the individual cupcake holders with pastry
3. Fill each cup with mincemeat
5. Mix the rest of the ingredients together and pipe on top to make a poo emoji swirl
6. Cook for 20 minutes at 190°C.