

QUINCE PIES

Equipment needed –

3 muffin tins, round cookie cutters and pastry brushes.

Ingredients from the Garden –

- Poached quinces

Ingredients from the Pantry –

- Short crust pastry
- Milk
- Oil spray

What to do –

1. Preheat the oven to 160°C. Grease the muffin tins.
2. Cut out 28 circles (or enough for 1 for every person, including adults) of pastry and line the muffin tins with the pastry rounds.
3. Fill with the poached quinces.
4. Brush the edges of the pastry with some milk, and bake for 30 minutes or until golden.

Serves –

- 28 students.