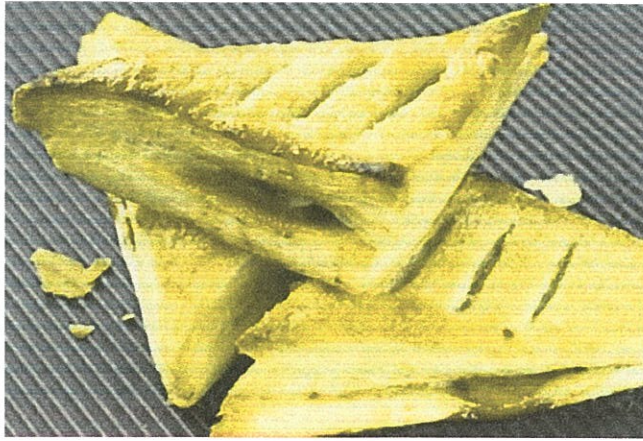


# Coventry Godcakes



Puff pastry  
Mincemeat  
1 egg white  
Granulated or sanding sugar

Preheat oven to 425 degrees. Grease baking sheets or line with parchment paper.

Roll out the well-chilled pastry on a lightly floured surface.

Cut out the pastry into squares (4 inches per side). Place a teaspoonful of mincemeat in the middle of your pastry shape. Don't be too generous, otherwise the mincemeat will squidge out when you press the pastry together.

Moisten the edges of the pastry with a little water, and fold the other half of the square over to form a triangle. Press the edges of the triangle to form a seal

Cut three slashes in the top of your Godcakes. Brush with egg white and sprinkle with sugar.

Bake for approx. 15 minutes, or until golden and well puffed up. Cool on wire rack.

*Recipe courtesy of Anna at [Baking for Britain](#). Be sure to visit her blog for a lot more information on Coventry Godcakes, not to mention other delicious delights from the UK.*