

MINCEMEAT SLICE

Makes 12

INGREDIENTS

Base:

250g plain flour
165g soft butter
100g caster sugar
½ tsp mixed spice

700g mincemeat

Crumble:

200g plain flour
100g butter
100g demerara sugar
30g rolled oats
zest of ½ orange, finely grated



METHOD

1. Cream the butter and sugar then add the flour and mixed spice
2. Grease and line the base of a baking tray (approx 28cm by 24cm) with greaseproof paper and press the mix into the base of the tray
3. Bake at 170°C for 15 minutes until golden around the edges and leave to cool
4. Spread the base with the mincemeat
5. Rub the butter into the flour until a breadcrumb base consistency is formed
6. Add the sugar, oats and orange zest
7. Cover the mincemeat with the crumble mix
8. Bake at 170°C until golden (approx 15/20 minutes)
9. Leave to cool and cut into 12 pieces