



MINCEMEAT SLICE- an alternative to mince pies

8 oz S R flour (225g)
4oz butter or margarine (113g)
3 oz sugar (85g)
1 egg or you can use milk
mincemeat

Preheat oven to gas 5, electric 190 (fan oven 180)

Grease shallow baking tin either 8in square or 7/8 in Victoria sandwich tin. Baking paper is good to use in the bottom of the tin.

1. Put flour into mixing bowl.
2. Rub in fat. Add sugar.
3. Mix in beaten egg or milk, a bit at a time until it all mixes together to form a stiffish paste.
4. Divide into two halves.
5. Roll out one half to cover the base of the tin or just press it out with your hands.
6. Cover with a layer of mincemeat - take it right up to the edges.
7. Roll out the other half to form the top layer or just put blobs of mixture on to the mincemeat. The mixture will rise when cooking and fill in the gaps!
8. Brush the top with any remaining egg or milk.
9. Bake 20-30 minutes until firm and lightly browned.
10. Leave to cool slightly and then turn out of the tin. Dredge with icing sugar (optional). When cold cut into squares or slices and ENJOY.

PS I think it is best when eaten warm.