

Mincemeat Slice

Ingredients

300g flour

200g butter/block margarine

100g sugar

1 jar of mincemeat or stewed apple or tinned apricots

Square or round sandwich cake tin to bake it in – approx. /20cm.

Equipment

Mixing bowl

Knife

Tablespoon

Method

1. Collect equipment.
2. Oven on Gas 5/180 elec.
3. Place flour and butter/margarine in mixing bowl. Cut fat into small pieces.
4. Rub fat into flour until it looks like breadcrumbs.
5. Stir in sugar.
6. Press $\frac{1}{2}$ of the mixture into the base of the tin, use the back of the spoon to make sure it is pressed down flat.
7. Gently spread the mincemeat over.
8. Sprinkle the remaining mixture over the mincemeat.
9. Bake for 20 minutes.