

Christmas Mincemeat Traybake



Mrs Darlington's
SIGNATURE RECIPE SERIES

This delicious traybake is super quick to make which is just what is needed during the busy festive season. I have used ready made pastry to make it even quicker. This is perfect when entertaining a large crowd and much easier than making individual mincepies.

Mrs Darlington

Serves: Makes approximately 12 slices

Preparation Time: 15 minutes

Baking Time: 30-35 minutes

Oven Temperature: Preheat to 200°C / 180°C Fan / Gas 6

Ingredients:

500g pack of shortcrust pastry

410g jar of Mrs Darlington's Mincemeat with Brandy

1 large eating apple

For the Topping:

100g/4oz plain flour

50g/2oz butter

50g/2oz demerara sugar

25g/1oz flaked almonds

Instructions:

- Grease and line 7 x 11 inch swiss roll tin.
- Roll out the pastry, make sure you roll it out larger than the size of the tin.
- Line the base and sides of the tin with the pastry and trim the edges.
- Peel, core and finely chop the apple into small pieces. Place into a large bowl.
- Stir the mincemeat into the apple. Spoon over the pastry, spreading evenly.
- Put the flour and sugar in a bowl, cube the butter and rub together until the mix resembles fine breadcrumbs. Sprinkle over the mincemeat.
- Top with flaked almonds, bake in the oven for approximately 30-35 minutes until golden on top.

Mrs Darlington's top tip *"These are a delicious, lighter, alternative to Christmas pudding if your guests are too full after their Christmas dinner and pair well with custard, cream, ice cream or brandy cream".*