

# Christmas Shortbread Slices



*Mrs Darlington's*

SIGNATURE RECIPE SERIES

This delightful Christmas shortbread offers all the flavour of traditional mince pies without the fuss.

*Mrs Darlington*



**Serves:** 18

**Preparation Time:** 10 minutes

**Cooking Time:** Approx 30 minutes

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

**Ingredients:**

325g / 12oz plain flour

225g / 8oz unsalted butter

110g / 4oz caster sugar

pinch of salt

410g Jar Mrs Darlington's Mincemeat with Brandy

**Instructions:**

- ◆ Line a 20cm x 30cm baking tray with baking parchment.
- ◆ Put the flour, sugar, salt and butter into a food processor and blitz until the consistency of sand. Tip 2/3 of the mixture into the baking tray and press down firmly.
- ◆ Spread the mincemeat over the shortbread in the tray. Then place the rest of the shortbread mix over the mincemeat and spread evenly.
- ◆ Cook for 25-30 minutes until pale golden. Allow to cool before turning out and cutting into squares.

**Mrs Darlington's top tip** "A delicious alternative to mince pies, this recipe also works well using Mrs Darlington's festive preserves. It freezes well".