

Becky Bakes...

Mincemeat Slice

300g Margarine
150g Soft Brown Sugar
400g Plain or Wholewheat Flour
200g Porridge Oats (not jumbo)
200g Mincemeat

Cook in the oven in a greased Swiss roll tin (34 x 20 cm)

Makes about 12 pieces

1. Oven on to Gas mk. 6, 200°C (180°C Fan)
2. In a large saucepan gently melt together the margarine and sugar
3. Remove the pan from the heat and stir in the flour and oats
4. Spread half the mixture into the tin and press down firmly
5. Evenly distribute the mincemeat over the mixture in the tin
6. Stir the remaining mixture, breaking up large clumps, then crumble it over the mincemeat as evenly as possible and press down
7. Cook for 25-30 minutes, until, well browned on top.
8. Cut into even portions whilst still warm in the tin, then leave to cool completely before attempting to remove from the tin
9. Enjoy as a cake or with custard or cream for a dessert

For a demonstration of this recipe, find me on YouTube:

[Becky Bakes... Christmas Mincemeat Slice - YouTube](#)

