



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: worldsfinest@tncook.co.uk Internet: www.tncook.co.uk

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THE WORLD'S FINEST RANGE COOKERS

Mincemeat, Cranberry and Almond Tart by David Pengelly

You will need a 23cm (9") flan tin lined with sweet pastry, or a bun tin (the mix makes about 18).

Ingredients

115g (4 oz.) Soft butter
115g (4 oz.) Caster sugar
2 Eggs
115g (4 oz.) Ground almonds,
A few drops of almond extract
1 Tbsp. Self-raising flour
6 Tbsp. Mincemeat
85g (3 oz.) Cranberries

Method

- Spread the mincemeat into the base of the lined flan tin.
- In a mixing bowl cream the butter, sugar, egg, almonds and flour to a soft mixture, stir in the cranberries, spoon on the top of the mincemeat and sprinkle with flaked almonds.

AGA (2 oven): Bake on the grid shelf set on the floor of the roasting oven with the cold shelf on the 2nd set of runners.

AGA (3 and 4 oven): Bake on the grid shelf set on the floor of the baking oven.

Everhot: put the shelf on the floor of the top oven (set at 200°C).

Bake for approximately 30 minutes until golden and firm, dust with icing sugar when you take it out of the oven.

Cool, slice and serve.