



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Orange and Mincemeat Traybake by David Pengelly

Ingredients

225g (8 oz.) Softened butter
225g (8 oz.) Caster sugar
4 Large eggs
285g (10 oz.) Self-raising flour
2 Tbsp. Milk
Grated Zest of 1 Orange
100g (3.5 oz.) Mincemeat

Method

- Place the butter, sugar, eggs, flour, milk and orange zest into a mixing bowl and beat until pale and creamy, then add the mincemeat.
- Line the half-size AGA traybake tin (approximately 20cm x 30cm [8" x 12"]) with bake-o-glide, spoon in the mixture and level the surface.

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 in the centre of the top oven (set at 190°C).

Bake for approximately 30 minutes until firm and a skewer comes out clean. If you wish, decorate by drizzling with a little orange icing (orange juice mixed with icing sugar).

Cool, slice and serve.