



Sweet Mincemeat Frangipane Tart



serves 8



20 minutes for shop bought pastry
35-40 minutes to bake



Easy if using shop bought pastry, medium if you
make your own pastry (recipe attached)

AT A GLANCE

You will need a 10"/26cm Flan tin
or dish.

INGREDIENTS

- 1 Packet shortcrust pastry (or see
recipe attached)
- 1 Jar (411g) of Mincemeat
- 170g Soft Butter
- 170g Castor Sugar
- 3 Medium Eggs at room
temperature
- 170g Ground Almonds
- 1 teaspoon almond essence
- 25g Plain flour
- Flaked almonds for decoration.

AUD'S TIPS

*Allow to cool thoroughly and slice into
portions and this can be frozen in
pieces which you can pull out of your
freezer when needed.*

DIRECTIONS

1. Grease the tin or dish and line with the pastry, place in
fridge to rest while you make the frangipane.
2. Heat the oven to 180°C
3. Cream the butter and sugar for 10 minutes with an
electric beater scraping down the bowl a few times in
this time, it should now look light and creamy in texture.
4. Add the eggs one at a time beating well in-between each
addition, add the essence, if the mixture starts to look
curdled then add the flour to bring it back.
5. Now mix in the ground almonds and any remaining flour
until just combined, be careful not to over mix at this
stage
6. Empty the jar of mincemeat onto the chilled pastry case
and spread evenly.
7. Spread the frangipane mixture evenly over the
mincemeat and sprinkle with flaked almonds
8. Bake at 180°C until golden brown (approx 20-25
minutes) and then cover loosely with foil while the pastry
finishes cooking, depending on your oven this could take
unto 40 minutes.
9. Dust lightly with icing sugar if you have any at hand.
10. Serve with cream or ice cream

