

## Mincemeat Cake

We made this for the Homeless and delivered it along with a variety of savoury dishes

180g butter  
300g light brown sugar  
Zest of 1 orange or lemon and the juice  
400g mincemeat  
1 teaspoon cinnamon  
1 large egg beaten  
350g self-raising flour  
Icing sugar

Pre-heat the oven to 180C. Melt the butter and sugar in a large saucepan over a low heat, stirring well to ensure that the sugar dissolves. Remove from the heat and allow to cool slightly. Add the orange zest, mincemeat, cinnamon and egg. Stir in the flour and mix thoroughly.

Pour the mixture into a 23cm square tin and bake in the centre of the oven for 50-60 minutes, or until a skewer inserted into the centre comes out slightly sticky. Allow to cool in the tin.

Mix some icing sugar with the orange/lemon juice and drizzle over the cooled cake.

