

MINCEMEAT SLICE

INGREDIENTS

125g margarine
75g brown sugar
200g wholemeal flour
100g rolled oats
1 jar mincemeat

UTENSILS

1 saucepan
1 wooden spoon
1 pot stand
1 tablespoon
1 vegetable knife
1 shallow baking tin (11" x 7")



METHOD

1. Get out all utensils and ingredients.
2. Grease the tin.
3. Light the oven 200°C, 400°F, mark 6.
4. Melt the margarine and sugar in the saucepan over a gentle heat.
5. Remove the saucepan from the heat, place on a pot stand.
6. Add the flour and oats, mix well.
7. Put half of the mixture in the baking tin, press down firmly with the back of a tablespoon.
8. Spread the mincemeat over evenly.
9. Spread the rest of the oat mixture over the mincemeat again pressing down firmly.
10. Bake for 20 minutes.
11. Remove from the oven, cut into neat fingers using a vegetable knife, LEAVE in the tin until cold.
12. Serve cold or warm with ice cream or cream.