

Mincemeat & Apple Caramel



Ingredients

- 175g Self-Raising Flour
- 1 Tsp Baking Powder
- 50g Caster Sugar
- 50g Soft Baking Margarine
- 1 Egg
- Finely Grated Rind Of 1 Lemon
- 100ml Milk
- 225g Mincemeat
- 450g Apples (Peeled Weight), Sliced (Toss In A Little Lemon Juice If Preparing Ahead)
- TOPPING
- 50g Butter, Melted
- About 175g Demerara Sugar



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Method

- Preheat the oven to 200°C/Fan 180°C/Gas 6. Well grease a shallow round 28cm (11 in) ovenproof dish.
- Measure the flour, baking powder, caster sugar, margarine, egg and lemon rind into a bowl. Beat well together, add the milk, and beat again until the consistency of a sponge mixture.
- Spread the mixture on the base of the dish, spread over the mincemeat and arrange the apples on top. Brush or drizzle butter over the apples and sprinkle with Demerara sugar.
- Bake in the preheated oven for about 35 minutes until the apples are cooked and the sponge is golden brown.
- Serve warm with crème fraîche or cream.

