

Mincemeat Loaf Cakes

Ingredients

- 150g Soft Butter
- 150g Light Muscovado Sugar
- 2 Eggs
- 225g Self-Raising Flour
- 225g Mincemeat
- 100g Currants
- 100g Sultanas
- 50g Blanched Almonds



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Method

- Preheat the oven to 160°C/Fan 140°C/Gas 3. Grease two 450g (1 lb) loaf tins (top measurement 17 x 11 cm/6½ x 4 in) and line with baking parchment.
- Measure all of the ingredients, except for the almonds, into a large bowl and beat well until thoroughly blended. Turn into the prepared loaf tins and level out evenly. Arrange the almonds on top of each cake mixture.
- Bake in the preheated oven for about 1 ¼ hours or until the cakes are golden brown, firm to the touch and a skewer inserted into the centre comes out clean.
- Allow the cakes to cool in the tins for a few minutes, then loosen the sides with a small palette knife, turn out on to a wire rack and leave to cool.