



## Mincemeat Frangipani Tart

### Ingredients

#### Pastry

200g Plain Flour  
45g Icing Sugar  
100g Cold Cubed Unsalted Butter  
1 Large Egg

#### Filling

150g Self Raising Flour  
150g Unsalted Butter (room temperature)  
150g Caster Sugar  
90g Ground Almonds  
3 Large Eggs  
1 tsp Almond Extract  
5 tbsp Mincemeat  
75g Flaked Almonds

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### Method

- Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool.
- Preheat the oven to 180 degrees centigrade (160 fan) Gas Mark 4.
- Filling Put the flour, butter, sugar, almonds, eggs and almond extract into the bowl of a stand mixer and mix until it is pale in colour.
- Line a round 23cm tart tin with the pastry and spread the mincemeat in a smooth even layer.
- Spread the filling on top of the mincemeat and when level sprinkle on the flaked almonds.
- Bake for 35-40 minutes until golden brown.