

Mince Pie Cakes

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These tasty little cakes are a fabulous way of using mincemeat for those who find pastry pies a bit too heavy. They're also flavoured with brown sugar, rather than caster sugar, echoing the richness of the mincemeat.

Ingredients:

175g self-raising flour
175g softened butter
175g mincemeat
100g light brown sugar
3 eggs
3 tbsp. milk
2tsp. allspice

Directions:

1. Heat the oven to 190C and line a muffin tin with 12 paper cases.
2. Beat the flour, butter, sugar, allspice, eggs and milk together until smooth.
3. Place a few tsp. of the cake into the bottom of each cake liner and then place a heaped tsp. of mincemeat on top of that. Cover the mincemeat with another few tsp. of the cake mix and then smooth out.
4. Bake in the oven for 15-18 minutes or until golden.

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