

# Mincemeat Tea Cake

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*This simple cake recipe combines tasty mincemeat with classic cake ingredients to make a gently spiced and delicately flavoured cake that's perfect for having with a cup of tea or coffee in the afternoon. Cut the cake into slices and then spread with butter to serve.*

## Ingredients:

550g mincemeat  
250g plain flour  
100g caster sugar  
50ml vegetable oil  
50ml orange juice  
25ml lemon juice  
1 egg  
2 tsp. baking powder  
Pinch of salt

## Directions:

1. Preheat the oven to 180C. Grease a loaf tin.
2. Mix together the mincemeat, vegetable oil, orange juice, lemon juice and the egg. Stir in the sugar, then sieve in the flour, baking powder and salt.
3. Stir well until you have a smooth mixture. Pour into the cake tin and then bake for 1 hour.
4. Cool the cake in the tin and then serve once cooled.

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