

Chairman's Baking Competition 2026

Mincemeat Cake

Ingredients

- 5oz Soft Margarine
- 5oz Soft Brown Sugar
- 2 Eggs
- 8oz Self Raising Flour
- 3oz Sultanas
- 1lb Mincemeat (or 14oz jar & 5oz dried fruit)
- 1oz Flaked Almonds

Method

Heat oven to 160°C or Gas Mark 3.

Grease and line an 8 inch round cake tin.

Place all the ingredients except the flaked almonds in a large bowl. Beat for one minute.

Turn into the prepared tin, smooth, and sprinkle the almonds over.

Bake for 1 hour 15 minutes until golden brown and shrinking from sides of tin.

Cool in the tin.

Turn out when cool and present the cake on a plate.