

Mincemeat and Shortbread Squares

250g pack of butter - at room temperature
110g/4oz golden caster sugar
1 tsp vanilla extract
200g/9oz plain flour
140g/5oz ground rice
350g/12oz mincemeat - Anne's is homemade!
2 tbsp granulated sugar

Method

Heat the oven to 180C/160C fan/gas 4 and line the base and sides of a 20cm square tin with baking parchment.

Beat the butter, sugar, vanilla together until pale and fluffy.

Stir in the flour and ground rice first with a spoon, then get your hands in and knead to a smooth dough.

Halve the dough and press one half evenly into the base of the tin.
Spread the mincemeat over the top, leaving a 1cm border around the edge.

Roll out the remaining dough between two sheets of baking parchment to a 20cm square, the slide onto the mincemeat.

Seal around the edge and with your fingers gently press all over until dimpled. Then prick all over the top with a fork.

Bake for 25-30 minutes until light golden.

Sprinkle the granulated sugar over the top and cool in the tin before cutting.

The squares will keep for three days in an airtight container.