



THURSDAY COTTAGE

HANDMADE



Pear and Mincemeat Frangipane Traybake

Packed full of juicy vine fruits, our delicious mincemeat combines wonderfully with fragrant pears and sweet almonds. This lovely bake will put you in high spirits long before Santa arrives.

For the base:

- 75g butter, softened
- 50g caster sugar
- 75g plain flour
- 50g ground almonds
- Pinch of salt

For the filling:

- 1 jar Thursdays Cottage mincemeat
- 2 large dessert pears (about 500g)
- 150g butter
- 150g caster sugar
- 50g cornflour
- 3 large eggs
- 150g ground almonds
- A little icing sugar to finish



Equipment: 18cm x 25cm shallow baking tray lightly sides and bottom lightly greased. Preheat the oven to 180C/ Fan 160/Gas Mark 4.

To make the base, put all the base ingredients together in a food processor and mix until lightly combined - don't worry if it is still a bit crumbly, it will spread out evenly when cooked. Turn the mix into the baking tray and lightly press to cover the base. Bake for 15-20 minutes until golden brown. Allow to cool.

Meanwhile, peel, core and quarter the pears. Cut each into approximately 12 slices. Spread the mincemeat evenly over the base of the base, then lay the pears to cover.

Cream the butter and sugar together with electric beaters until light and fluffy. Beat in half of the cornflour, then gradually beat in the eggs one at a time adding a sprinkle of the remaining cornflour with each egg. Fold in the ground almonds. Spoon the mixture evenly over pears. Bake for 40-45 minutes until lightly golden and the topping springs back into shape when lightly touched. Leave to cool, then dust with icing sugar and cut into pieces.

Serve, for perfection with a blob of Thursdays Cottage Brandy or Rum butter! A full range of Christmas products are available from www.thursdays-cottage.com