Mincemeat and Orange Traybake

Ingredients

225g baking margarine

225g caster sugar

300g self-raising flour

2 tsp baking powder

4 eggs

2 tbsp milk

About half a 410g jar of good mincemeat

Finely grated rind of 1 large orange

For the topping: about 3 tbsp Demerara sugar

Method

1. Preheat the oven to 180ºC. You will need a small traybake tin measuring 30 cm x 23 cm, lined with foil and greased.

1. Measure all the cake ingredients together in a bowl and mix together until smooth.
2. Pour into the prepared tin and sprinkle with the Demerara sugar.
3. Bake in preheated oven for about 40 minutes.