



Favourite Recipes

Butter Tarts

1/3 cup salted butter
1/3 cup brown sugar
2/3 cup corn syrup
1 egg
¼ to ½ cup **Lynch Olde Style® Mincemeat**
12 pre-baked tart shells

1. Preheat oven to 350°F (175°C).
2. Combine butter, brown sugar and corn syrup in a medium pot and bring to a boil, stirring to combine. Remove from heat and cool slightly.
3. Whisk in egg.
4. Lay out Pre-baked tarts and place 1/2 - 1 tsp. of **Lynch Olde Style® Mincemeat** in center, then divide butter tart mixture between tart shells.
5. Bake for 8-10 minutes or until filling begins to bubble and set.

Mincemeat Shortbread Bars

2 cups all-purpose flour
2 tbsp semolina
1/4 tsp salt
1 cup unsalted butter
1/4 cup light brown sugar
1 tsp pure vanilla extract
1 ½ cup **Lynch Olde Style® Mincemeat**

1. Preheat oven to 375°F (190°C), butter a 9-inch square pan.
2. Using electric or hand mixer, cream butter until smooth (1-2 minutes). Add sugar and beat until smooth (2 minutes). Beat in vanilla extract.
3. In separate bowl whisk flour, semolina, and salt.
4. By hand gently mix the flour mixture into butter mixture.
5. Press 1/2 of the mixture into the bottom of the prepared pan.
6. Spread mincemeat over top leaving a 1/2" gap from the edge.
7. Crumble, with fingers, the remaining shortbread dough over the mincemeat and press in lightly.
8. Bake for 30 minutes or until golden brown. Remove from oven and cut into squares while hot. Cool completely in pan.

"Christmas in July" Pie

Crust:

2 tbsp butter
3/4 cup flaked coconut

Filling:

1 cup **Lynch Olde Style® Mincemeat**
1/2 L vanilla ice cream
1/4 cup chopped maraschino cherries

Crust:

1. Preheat oven to 300°F (150°C).
2. Spread butter evenly around sides and bottom of 9" pie plate. Press coconut evenly into butter.
3. Bake 15-20 minutes until evenly browned. Chill.

Filling:

1. Quickly mix mincemeat, ice cream and cherries and spoon into chilled coconut crust. (Mixture will be quite soft at this stage). Pour the mixture into crust.
2. Chill several hours in freezer until firm.

Serves 6-8

Festive Trifle

1 ½ cups **Lynch Olde Style® Mincemeat**
1 398mL can of peach halves
1 pkg vanilla instant pudding (500mL)
275g (½ lb) golden pound cake
500mL whipping cream, whipped

1. Remove peaches from can, and retain peach syrup. Chop peaches and mix with mincemeat; reserving a few peach pieces for garnish.
2. Prepare vanilla pudding mix according to package directions; cover surface with wax paper and chill, stirring occasionally.
3. Crumble pound cake and spread half the crumbs in bottom of a 2 quart glass bowl. Sprinkle with peach syrup.
4. Add one layer each of the mincemeat-peach mixture, vanilla pudding and whipped cream using half of each ingredient. Repeat all layers starting with cake crumbs.
5. Garnish with reserved peach pieces and chill several hours or overnight.

Serves 10-12