

Mincemeat Streusel

Recipe courtesy of The Great British Baking Show



This Christmas traybake is very quick and easy – much faster than making mince pies. The cooked streusel freezes very well – always serve warm with cream or brandy butter.

This mincemeat streusel recipe by Mary Berry is featured in the [Season 2 Masterclass: Christmas](#) episode.

Ingredients

For the mincemeat

- 100g (3½oz) currants
- 100g (3½oz) raisins
- 100g (3½oz) sultanas
- 100g (3½oz) dried cranberries
- 100g (3½oz) dried apricots, chopped
- 50g (1¾oz) mixed peel
- 1 large cooking apple, peeled, cored and roughly chopped
- 75g (2¾oz) butter, cubed
- 25g (1oz) whole blanched almonds, roughly chopped
- 125g (4oz) light muscovado sugar
- ¼ tsp ground cinnamon
- ½ tsp ground mixed spice
- 1 lemon, finely grated zest and juice of half a lemon

- 100ml (3½fl oz) brandy, rum or sherry

For the pastry

- 175g (6oz) plain white flour
- 1½ tbsp icing sugar, sifted
- 100g (3½oz) butter, cubed, plus extra for greasing

For the topping

- 75g (3oz) butter
- 75g (3oz) self-raising white flour
- 40g (1½oz) semolina
- 40g (1½oz) caster sugar

To serve

- fresh cream or brandy butter

Directions

1. For the mincemeat, place the currants, raisins, sultanas, cranberries, apricots, mixed peel, apple, butter, almonds, sugar, cinnamon, mixed spice, lemon zest and juice into a large pan and cook over a low heat, stirring occasionally for about 10 minutes. Remove from the heat, leave to cool, then stir in the brandy, rum or sherry.
2. Preheat the oven to 400F and grease a 23x33cm (9x13in) Swiss roll tin or equivalent.
3. For the pastry, sift the flour and icing sugar into a mixing bowl and rub in the butter until the mixture resembles coarse breadcrumbs.
4. Add just sufficient cold water to mix to a firm dough - if you prefer this can be made in a processor. If time allows, wrap the dough in cling film and chill for about 30 minutes.
5. On a lightly floured work surface, roll out the pastry to a rectangle slightly larger than the prepared tin, then line the base and sides of the tin with pastry.
6. Trim the pastry level with the top edges of the tin and patch any gaps if necessary.
7. Spread the mincemeat evenly over the pastry base.
8. To make the topping, melt the butter and allow this to cool slightly.
9. Put the remaining ingredients into a bowl and pour the melted butter over. Mix together until the ingredients combine to form a dough. If time allows, chill this mixture - this makes grating easier.
10. Using a coarse grater, grate the topping over the mincemeat and spread evenly.
11. Bake in the preheated oven for about 20-25 minutes, or until golden-brown.
12. Cut into 16 slices, dust with icing sugar and serve warm with cream or brandy butter.

Tips/Techniques

To freeze: store the cooked slices in a plastic container - seal, label and freeze for up to three months.

To thaw: thaw in the freezer box for four hours at room temperature or overnight.

To reheat: warm in a preheated oven 150C/300F/Gas 2 for about 20 minutes - dust with icing sugar before serving.

Note: This recipe contains U.K. measurements and may require conversions to U.S. measurements. It has also not been professionally tested.