

English Mincemeat Squares

Marianne Webb

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

1 *tablespoon butter, softened*
1 *1/2 cups dark brown sugar*
2 *eggs*
2 *tablespoons molasses*
1 *teaspoon vanilla*
2 *cups flour*
1/2 *teaspoon salt*
1/2 *teaspoon baking soda*
1 *teaspoon cinnamon*
1 *teaspoon ground cloves*
3 *tablespoons hot water*
1 *package (9 ounce) mincemeat*
1/4 *cup raisins*
TOPPING
1 *1/2 cups confectioner's sugar*
3 *tablespoons hot milk*
1/2 *teaspoon vanilla*
1/2 *teaspoon almond extract*

Preheat the oven to 400 degrees.

In a bowl, combine the butter, brown sugar, eggs, molasses and vanilla. Mix thoroughly.

In a bowl, sift together the flour, salt, baking soda, cinnamon and ground cloves. Add the hot water. Mix thoroughly. Mix into the sugar mixture.

Stir in the mincemeat and raisins. Turn the batter into a 17x11-1/2-inch greased cookie sheet or roasting pan.

Bake for 12 to 15 minutes.

Make the topping: In a bowl, mix the confectioner's sugar, hot milk, vanilla and almond extract. Spread on the squares while hot.

(The bars can be stored at length in tins.)

Per Serving (excluding unknown items): 3728 Calories; 33g Fat (7.6% calories from fat); 42g Protein; 847g Carbohydrate; 16g Dietary Fiber; 461mg Cholesterol; 2343mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 8 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 35 1/2 Other Carbohydrates.