



# SKYE BLUE

## *Kitchens*



### **Christmas Spiced Slice**

Preheat oven to 210°C. Grease a 20x30cm rectangle baking tin and line bottom and sides with baking paper.

#### **What you need:**

- 1 bag of Carrot Cake mix
- 2 TBS blackstrap molasses or maple syrup
- 1 tsp baking powder
- 2 eggs
- 1 cup of xmas fruit mincemeat (g/f)
- 1 cup of unsweetened natural yoghurt (note 1)
- 1 cup of milk (note 1)
- 100g butter, melted (note 1)
- Finely chopped zest of 1 orange

#### **To Make:**

Measure the butter and molasses into a saucepan and gently melt. Into a bowl empty the carrot cake mix and baking powder. Stir together then make a well in the centre. Next, into a jug add the eggs, yoghurt, milk and fruit mincemeat and whisk together. Pour into the bowl, gently begin to fold through along with the melted butter. Don't over mix. Pour into the tin and bake for 15-20 minutes until the centre springs back in the middle and a skewer comes out clean (ovens will vary). Completely cool in the tin before turning out. Cut into squares and liberally dust with cinnamon icing sugar. Alternatively you could pipe a little fresh cream onto each and top with a few toasted slivered almonds.

#### **Note:**

1. For dairy free use Olivani to replace the butter, coconut yoghurt instead of natural yoghurt and replace milk with non dairy milk of choice.

**Tip:** If you are not going to use all in one go, half the slice, wrap and freeze. It freezes well. Or you could make into muffins instead. Try swapping xmas fruit mincemeat for 1 cup of cooked and mashed kumara. Grease and line a 12 hole muffin tin with paper cases. Baking time as above.