

# Mincemeat Coffee Cake

## Ingredients

- 1 cup all-purpose biscuit mix
- 1/3 cup granulated sugar
- 1/3 cup milk
- 1 egg
- 1/4 cup melted butter or margarine

## Topping

- 1/2 cup mincemeat
- 1/4 cup packed brown sugar
- 1/4 cup flour
- 1/4 tsp cinnamon
- 2 Tbsp melted butter or margarine

## Instructions

1. Heat oven to 375 degrees (moderately hot).
2. Mix first five ingredients into a smooth batter.
3. Spread batter into a greased and floured 9-inch round layer pan.
4. Spread mincemeat evenly over batter.
5. Mix last four topping ingredients together and sprinkle over top.
6. Bake 20 to 25 minutes or until nicely browned.
7. Delightful served warm.

## Mincemeat Coffee Cake

(Mercedes Bates)

|                                          |                                           |
|------------------------------------------|-------------------------------------------|
| <i>1 c. all-purpose biscuit mix</i>      | <i>1/2 c. mincemeat</i>                   |
| <i>1/3 c. granulated sugar</i>           | <i>1/4 c. packed brown sugar</i>          |
| <i>1/3 c. milk</i>                       | <i>1/4 c. flour</i>                       |
| <i>1 egg</i>                             | <i>1/4 tsp. cinnamon</i>                  |
| <i>1/4 c. melted butter or margarine</i> | <i>2 tbsp. melted butter or margarine</i> |

Heat oven to 375 degrees (moderately hot). Mix first five ingredients into smooth batter. Spread into greased and floured 9-inch round layer pan. Spread mincemeat evenly over batter.

Mix last four ingredients together and sprinkle over top. Bake 20 to 25 minutes or until nicely browned. Delightful served warm.

