

**Robertson's mincemeat : mince pies... / James Robertson & Sons, Preserve Mfrs. Ltd.**

**Contributors**

James Robertson & Sons.

**Publication/Creation**

Paisley : James Robertson & Sons, [between 1940 and 1949?]

**Persistent URL**

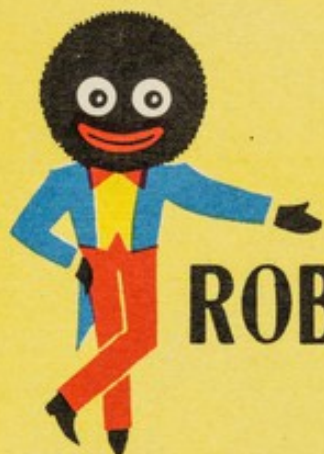
<https://wellcomecollection.org/works/khuef4f6>

**License and attribution**

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection  
183 Euston Road  
London NW1 2BE UK  
T +44 (0)20 7611 8722  
E [library@wellcomecollection.org](mailto:library@wellcomecollection.org)  
<https://wellcomecollection.org>



**ROBERTSON'S**

# **MINCEMEAT**



## **MINCE PIES**

1 lb. Flour.      5 ozs. Lard.  
2 ozs. Fine Sugar.  
1 Teaspoonful Baking Powder.  
One pinch of Salt.

**METHOD:** Rub flour, lard and sugar very well together. Add a few drops of lemon juice in cold water and mix to a stiff paste.

Then roll half of paste very thin. Line patty tins. Put one tablespoonful of Robertson's MINCEMEAT in each patty tin. Roll out and cut remaining pastry and place on top.

Bake in moderate oven 10 to 15 minutes. Sift with sugar. Serve warm or cold.

*Insist on having* **ROBERTSON'S**

JAMES ROBERTSON & SONS, PRESERVE MFRS., LTD.  
PAISLEY · MANCHESTER · BRISTOL · LONDON