


Wartime Recipes - Gabriel chose to make this Eggless Chocolate Cake. He thought it may not be very nice as there are no eggs... He put the ingredients together, beat the batter and put it into the tin. He then put it into the oven. It was ready in 20 minutes... I think modern ovens are a lot hotter than wartime ovens! We have tasted it. It is quite dry, but tasty. Gabriel did not like it, but Nigel and I did! With some frosting it would be very nice. I am going to have it with some greek yogurt as a dessert :)

WARTIME RECIPES
★ Eggless Chocolate Cake ★

Ingredients

- 3oz margarine or fat
- 3oz plain flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 1/2oz cocoa
- 3oz sugar
- 1/4 pint warm milk and water
- 1 tsp bicarbonate of soda
- 1 tbs vinegar
- 1/2 tsp vanilla essence



Method

Rub the margarine or fat into the flour, salt and baking powder.

Add together the mixture, cocoa, sugar, milk and water. Mix it all together.

Dissolve the soda in the vinegar to add into the cake mixture, with the essence.

Mix everything together and place it into a greased tin to bake.

Bake for 1 1/2 hours.

Serve and enjoy!

