

A Wartime Recipe

10 During the Second World War, rationing (particularly of eggs and
22 sugar) meant that creative bakers had to find ways to adapt recipes
35 to allow them to still enjoy tea and cake at this difficult time.

37 Honey Cakes

38 Ingredients:

42 • 6 ounces self-raising flour

45 • 2 teaspoons honey

48 • 1 teaspoon sugar

51 • 2 $\frac{1}{2}$ ounces margarine

55 • 1 level teaspoon cinnamon



56 Method:

63 1. Beat sugar and margarine until it becomes
67 a soft, creamy consistency.

76 2. Sieve flour and cinnamon; add it to the mixture.

86 3. Mix with a wooden spoon to bind the mixture together;
94 knead with fingers until the dough becomes soft.

101 4. Roll between floured palms into 16 balls.

109 5. Place the dough on a lightly greased baking
114 tray, flattening the rolls slightly.

123 6. Bake in a medium oven for about 15 mins.

128 Enjoy your delicious honey cakes!

Quick Questions



1. How many Honey Cakes would this recipe make?



2. Which word means the same as 'change'?



3. Why was this a difficult time?



4. Why does the author describe bakers as 'creative'?
