

War Time Recipes

Eggless Chocolate Cake

Ingredients

3oz margarine or fat
7oz 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 tbsp 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 altogether.
- 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 around 45 minutes on 190 degrees C/ fan 170 degrees C / or gas mark 5.
- Serve and enjoy!

Serves 4