

A VICTORY HARVEST

WWII BAKING COMPETITION

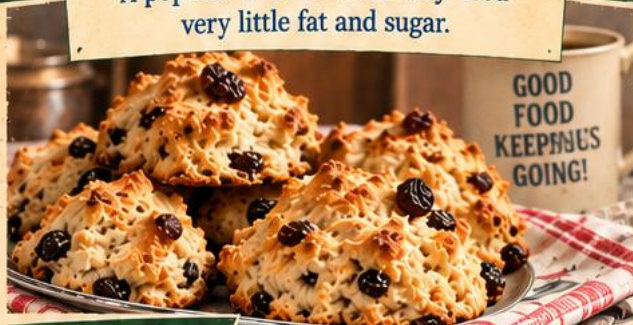
Join our baking competition on Saturday

Try your hand at making a WWII Recipe


**FOOD
BUILDS A
STRONGER
BRITAIN**

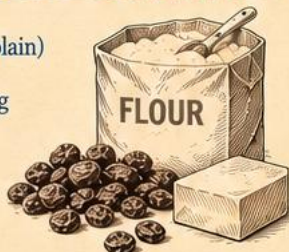
WARTIME ROCK CAKES

A popular treat because they used very little fat and sugar.



INGREDIENTS

- 225 g flour (wholemeal or plain)
- 1 tsp baking powder
- 50 g margarine or dripping
- 25–50 g sugar
- 75 g dried fruit
- Pinch of mixed spice
- A little milk to bind



METHOD

- 1 Preheat oven to 200°C (180°C fan).
- 2 Rub fat into flour, baking powder and spice.
- 3 Stir in sugar and dried fruit.
- 4 Add a little milk to make a firm mixture.
- 5 Drop rough spoonfuls onto a baking tray.
- 6 Bake for 15–20 minutes until golden.



EGGLESS SPONGE CAKE



INGREDIENTS

- 225 g self-raising flour
- 100 g sugar
- 50 g margarine
- 150 ml milk
- 1 tsp baking powder
- 1 tsp vanilla (if available)



METHOD

- 1 Preheat oven to 180°C (160°C fan).
- 2 Sift flour and baking powder, then stir in sugar.
- 3 Melt or soften margarine, add milk and vanilla.
- 4 Beat to a smooth batter.
- 5 Spoon into a greased tin and level.
- 6 Bake for 30–35 minutes until golden and firm.



**JUDGING
TAKES PLACE ON
SATURDAY
AT
2.15
IN
CUXTON CHAPEL**

**DIG
FOR
VICTORY**

RULES:

- ★ Must be authentic WWII ingredients.
 - ★ Served on a plain or vintage plate with a brown parcel tag.
- (We can supply these if you don't have them)*

Happy Baking!

*My
Wartime
Recipe*

LET'S ALL DO OUR BIT

