Emergency Bread

Ingredients

1 lb Self Raising flour
½ teaspoonful salt
½ teaspoonful sugar
2oz margarine or butter
½ pint cold water

Method

1. Mix dry ingredients together.

2. Blend in fat.

3. Make into soft dough by adding water.

4. Place dough in greased and floured loaf tin(s).

5. Bake in middle of a hot oven at Gas 6/200 ºC/Fan 180 º for 40 – 45 minutes.

6. Tap the bottom of the tin and shake out. Tap the bottom of the loaf and, if cooked, there should be a ‘hollow’ sound.