

## WAR TIME RECIPES

### Tea Cakes

#### Ingredients

1 ¼ lb Self Raising flour  
½ teaspoonful salt  
3ozs sugar  
2oz margarine or butter  
3ozs sultanas  
1 egg  
½ pint milk and cold water (half and half)

#### Method

1. Sieve flour and salt.
2. Rub in fat.
3. Stir in sugar and fruit.
4. Add beaten egg and milk/water mixture.
5. Divide dough into 8 pieces.
6. Form into flat cakes.
7. Bake on greased tin on middle shelf in hot oven at Gas 5/190 °C/Fan 170 ° for about 30 minutes.