

## WAR TIME RECIPES

### Vinegar Cake

#### Ingredients

- 6 oz Self Raising flour
- 3 oz margarine
- 3 oz sugar
- 1 tablespoon vinegar
- 1/2 teaspoon bicarbonate of soda
- 1/4 pint milk
- 4 oz dried mixed fruit

#### Method

1. Cream the margarine and sugar
2. Sift the flour
3. Pour milk into a basin and add the vinegar and bicarb of soda and the mixture will froth a bit
4. Add this mixture and the sifted flour a bit at a time into the sugar/margarine mixture until all blended then add the dried fruit
5. Pour into a greased and floured 1lb loaf tin and cook for about 45 minutes at 180C until golden brown all over.



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