

FIRST WORLD WAR TRENCH CAKE

½ lb plain flour

4oz margarine

1 teaspoon of vinegar

¼ pint milk

3oz brown sugar

3oz currants

2 teaspoons cocoa powder

½ teaspoon baking soda

½ teaspoon ground nutmeg

½ teaspoon ground ginger

grated rind of 1 lemon

Grease a round cake tin (recipe does not give a size)

Rub margarine into the flour and add the dry ingredients mix well

Dissolve the soda in the vinegar and milk, add to the dry ingredients and mix really well

Turn into the tin and bake in a moderate oven (no temperature given)
for approx 2 hours turn out when cool