



Easter Cake

8 oz self-raising flour or 8 oz plain
flour and 4 level teaspoons
baking powder

Pinch of salt

1 level teaspoon mixed spice

1/2 level teaspoon ground nutmeg

1/2 level teaspoon cinnamon

2 oz margarine or cooking fat

1 1/2 oz sugar

8 oz mixed dried fruit, chopped

1 level tablespoon syrup

1 level tablespoon marmalade

1/4 pint milk and water to mix

Sift the flour, baking power if used, salt and spices together.

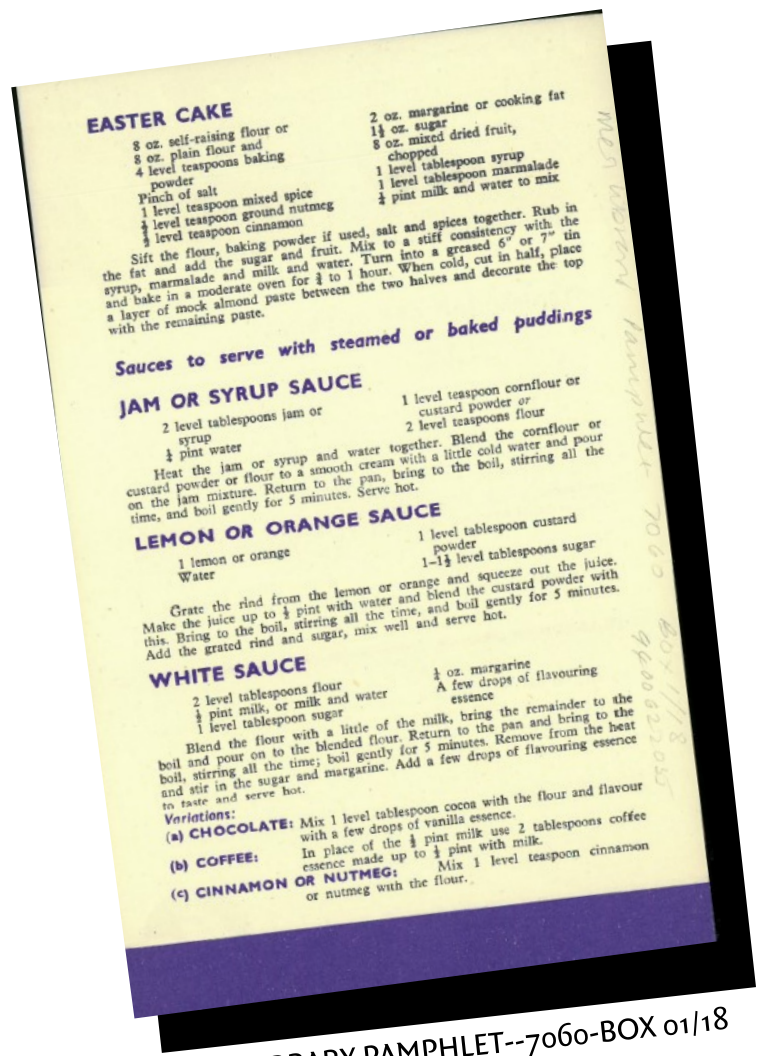
Rub in the fat and add the sugar and fruit.

Mix to a stiff consistency with the syrup, marmalade and milk and water.

Turn into a greased 6 inch or 7 inch tin and bake in a moderate oven for 3/4 to 1 hour.

When cold, cut in half, place a layer of mock almond paste between the two halves and decorate the top with the remaining paste.

The Ministry of Food created 42 information booklets and leaflets between 1943 and 1950 to show households how to make the most of their food rations. This leaflet is from March/April 1949.



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Mock Almond Paste

- 2 oz margarine
- 2 oz sugar
- 1-2 teaspoons almond essence
- 8 oz cake crumbs (plain cake if possible)

Beat the margarine and sugar together until light and creamy.
Add the almond essence and beat again.
Mix in the cake crumbs and knead the mixture together.
Roll out and use as required.



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The Ministry of Food created 42 information booklets and leaflets between 1943 and 1950 to show households how to make the most of their food rations. This leaflet from November/December 1947.