



“Funny Face” Biscuits

- 4 oz flour
- Pinch of salt
- 1 oz cooking fat or margarine
- 1 oz sugar
- Water to mix
- 2 level teaspoons jam or marmalade



- Mix the flour and salt and rub in the fat.
- Add the sugar and mix to a stiff dough with a little cold water.
- Roll out very thinly and cut into rounds.
- Make half the number of rounds into faces by cutting out spaces for the eyes and mouths with a sharp pointed knife or a skewer.
- Bake the biscuits in a hot oven for 10 minutes and allow to cool.
- Spread the whole rounds with the jam or marmalade and cover with the “faces”.

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 April/May 1948.