A War-time fruit cake recipe

What did we put in the cake?

Look at the fruit cake ingredients list on the right. This is for a cake cooked when there is no need for food rationing. How are these ingredients different from what we used for the war-time recipe? List the differences you notice and say WHY you think there are these differences.

1) 

2) 

3) 

4) 

5) 

Non war-time fruit cake

Ingredients:
8 ounces brown sugar
8 ounces butter
8 ounces self-raising flour
4 eggs
8 ounces sultanas
8 ounces currants
4 ounces candied peel
2 ounces glace cherries
2 ounces split almonds

Yummy or yukky?

So what did you think of the war-time fruit cake? Did it taste nice?