

A War-time fruit cake recipe

What did we put in the cake?



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

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)

Yummy
or yukky?

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