

14. The GREAT WW1 BAKE OFF – TRENCH CAKE

This is the official recipe released by the government so that the public could bake this traditional cake to send to the soldiers in the trenches during the First World War

1/2lb flour	2 teaspoons cocoa
4 oz margarine	1/2 teaspoon baking soda
1 teaspoon vinegar	nutmeg
1/4 pint of milk	ginger
3 oz brown sugar	grated lemon rind
3 oz cleaned currants	

Method

Grease a cake tin. Rub margarine into the flour in a basin. Add the dry ingredients. Mix well. Add the soda dissolved in vinegar and milk. Beat well. Turn into the tin. Bake in a moderate oven for about two hours.