

I chose to make Honey Cakes which is a recipe from World War 2 Home Front which I found on the internet.

The ingredients I used were as follows:-

1 teaspoon sugar
2 1/2 ounces margarine
2 teaspoons honey
6oz self raising flour
1 teaspoon of cinnamon

I beat the sugar and margarine together and then added the sieved flour and cinnamon. When mixed together I added the honey and kneaded it all together until I had a soft dough which I then rolled into little balls and flattened and put on a baking tray in the oven for 10 minutes to cook.

I found the honey cakes nice for rationing food but I prefer 21st century cakes!

I have attached some pictures of me cooking them.

Charlie