

No-Milk-No-Egg chocolate cake

During wartime, people did not always have the ingredient needed for cooking. Many foods were rationed or hard to get. Recipes with little or no sugar, eggs, and milk were used to produce food. A family might have shared its sugar ration to make this No-Milk-No-Egg chocolate cake, which was mixed and baked in the same pan.

Ask an adult to pre-heat the oven to 350 F. or 180 C or gas mark 4 (moderate oven)

Ingredients:

1½ cups of all purpose flour
1 teaspoon of baking powder
1 teaspoon of baking soda
1 cup of granulated sugar
½ teaspoon of cinnamon
1 teaspoon of salt
3 tablespoons of cocoa powder
1 teaspoon of vanilla extract
1 tablespoon of white vinegar
5 tablespoons of vegetable oil
1 cup of lukewarm water

Method:

- Put all the ingredients in to a 20 cm (8-inch) square pan.
- Mix everything together with a fork
- Bake in the centre of the oven for 30 minutes or until done

