



CHOCOLATE CAKE

WITHOUT EGGS

INGREDIENTS

- 3ozs margarine or fat
- 7ozs plain flour
- 1 tsp baking powder
- ½ tsp salt
- 1 ½ ozs cocoa
- 3ozs sugar
- ¼ pint warm milk and water
- 1 tsp bicarbonate of soda
- 1 tbs vinegar
- ½ tsp vanilla essence

METHOD

Rub the margarine or fat into the flour, baking powder and salt.

Add the cocoa and sugar and mix with the milk and water.

Dissolve the soda in the vinegar and add to the cake mixture, with the essence.

Mix, turn into a greased 6" tin and bake in a moderate oven for 1 ½ hours.

Recipe courtesy of *cornwallcsv*, WW2 People's War:
<http://www.bbc.co.uk/ww2peopleswar/stories/86/a4166886.shtml>

