

WORLD WAR 2 RECIPES

Uncooked Chocolate Cake

Ingredients:

2 oz sugar	2 tablespoons golden syrup
2 oz cocoa powder	6 oz crisp breadcrumbs
2 – 3 oz margarine	vanilla essence

Bake bread in a low oven, cool and crush into breadcrumbs. Melt together margarine, sugar and syrup. Remove from the heat and stir in cocoa powder, a few drops of vanilla, and breadcrumbs. Put into a greased tin and refrigerate.

Cheese and Potato Pie

Ingredients:

2lb mashed potatoes	½ lb cheese
4 tomatoes	salt & pepper

Mash the potatoes with a little milk and seasoning. Add sliced tomatoes and grated cheese. Put mixture in a greased pie dish, bake in fairly hot oven for 30 minutes Regulo 6/400°F [200°C]

Imitation Sausage Rolls – makes 30

Ingredients:

4oz cooked haricot beans	sage leaves
2oz cold cooked meat	salt & pepper
fat from 1 bacon rasher	milk
1lb shortcrust pastry dough	

Mince together the beans, meat and fat from the bacon. Season with salt, pepper and finely chopped sage and mix all well. Form into 3 long sausage shapes about 14in. long. Divide pastry dough into 3 pieces and roll out each piece large enough to cover a sausage shape. Put sausage filling on pastry and seal edges with milk. Bake in a moderate oven for 15-20 minutes, then slice.

Fruity Potato Cakes – makes 10-12

4oz cooked potatoes	2oz SR flour
½ teaspoon baking powder	1oz margarine
1oz sugar	1oz dried fruit

1 tablespoon marmalade

A little sugar and mixed spice for topping

Mash the potatoes (**do not** add milk) until light and floury. Sift together flour and baking powder and mix with potatoes. Cream together margarine, sugar and marmalade, add to the flour and potato mix and dried fruit. Roll mixture out on a floured board with a rolling pin and cut into rounds or triangles. Grease a heavy frying pan and place on heat until a little flour in the pan turns golden brown within 1 minute. Then put in potato cakes and cook on each side for 2 minutes. Lower heat and cook gently for 5-6 minutes. Serve hot or cold. If wanted, sprinkle with a topping of a little sugar and mixed spice.