

# Wartime Recipes

## Honey Cakes

### Ingredients:

1 level teaspoon sugar

2 • oz margarine

2 level tablespoons honey

6 oz self raising flour

1 level teaspoon cinnamon

### Method

Beat together sugar and margarine until the mixture is soft and creamy.

Add the honey.

Sift together the flour and cinnamon.

Add to the creamy mixture with a spoon until it binds together then work it with your fingers until it is a soft smooth dough.

Flour your hands, take off piece dough about the size of a large walnut and roll between the palms of hands until it is a smooth ball.

Put on to a slightly greased tin and flatten slightly. Bake in a moderately hot oven until the cakes are done - about 15 minutes.

(Found it easier to work the dough in small balls rather than altogether and use double the quantities.)