

A Wartime Recipe

10 During the Second World War, rationing (particularly of eggs and
22 sugar) meant that creative bakers had to find ways to adapt recipes
35 to allow them to still enjoy tea and cake at this difficult time.

37 Honey Cakes

38 Ingredients:

- 42 • 6 ounces self-raising flour
- 45 • 2 teaspoons honey
- 48 • 1 teaspoon sugar
- 51 • 2 $\frac{1}{2}$ ounces margarine
- 55 • 1 level teaspoon cinnamon



56 Method:

- 63 1. Beat sugar and margarine until it becomes
67 a soft, creamy consistency.
- 76 2. Sieve flour and cinnamon; add it to the mixture.
- 86 3. Mix with a wooden spoon to bind the mixture together;
94 knead with fingers until the dough becomes soft.
- 101 4. Roll between floured palms into 16 balls.
- 109 5. Place the dough on a lightly greased baking
114 tray, flattening the rolls slightly.
- 123 6. Bake in a medium oven for about 15 mins.
- 128 Enjoy your delicious honey cakes!

Quick Questions



1. How many Honey Cakes would this recipe make?



2. Which word means the same as 'change'?



3. Why was this a difficult time?



4. Why does the author describe bakers as 'creative'?

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Answers



1. How many Honey Cakes would this recipe make?

Accept: 16



2. Which word means the same as 'change'?

Accept: 'adapt'



3. Why was this a difficult time?

Accept reference to the Second World War and specifically rationing – lack of food (especially the treats) would be very hard for people.



4. Why does the author describe bakers as 'creative'?

Accept any reasonable explanation of the fact that they were able to change recipes to still taste 'delicious' despite some of the usual ingredients (sugar and eggs) being hard to come by.