

Sultana Pudding

This recipe can be varied by using other flavouring ingredients, such as figs, dates, etc in place of sultanas, and by the addition of spices.

3oz medium oatmeal
1 1/2oz breadcrumbs
1 1/2oz flour
1/2 teaspoonful baking powder
1 1/2oz sugar or syrup
3oz suet
3-4oz sultanas
little grated nutmeg
about 1/2 gills milk

Mix all dry ingredients together and add enough milk to make a soft dropping consistency. Pour into a greased basin, cover with greased paper, and steam for about 2 hours. Turn out and serve with a custard sauce.

EDEN CAMP

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Sweet Treats

Victory Sponge

2oz margarine
2oz cooking fat
3oz sugar
2 level tablespoonsful dried egg
6oz flour
1/2 teaspoonful baking powder
1/2 teaspoonful vanilla essence
a little milk
jam

Cream the fats and the sugar together until pale and very fluffy. Whisk the egg well with 2 tablespoonfuls of water and the vanilla essence. Beat it well into the fat and sugar. Mix together the flour and baking powder and fold it lightly into the egg, fat and sugar. Stir in enough milk to make a creamy dough. Divide the dough in two greased sandwich tins. Bake in a moderately hot oven for 20-25 minutes. Cool and sandwich together with jam.

This cake makes very good custard trifle when a special pudding is wanted.

Ice Cream for Wartime (without sugar)

1/4 pint cream
2 tablespoons sweetened condensed milk
2 whites of eggs
vanilla or other flavouring

Whip the cream until it begins to thicken. Add the condensed milk and vanilla essence. Whip the egg whites stiffly and fold them in. Spread the mixture into one of the freezing trays of the refrigerator and freeze for 2 hours. If the tray is lined with greaseproof paper this will facilitate removal of the ice-cream.

