

Eggless Wartime Christmas Cake – Barnsley Museums

225g (8 oz) flour

110g (4 oz) sugar

80g (3 oz) margarine

50g (2 oz) currants

50g (2 oz) raisins

1 tbsp vinegar

½ tsp bicarbonate of soda

25g (1 oz) candied peel

A little nutmeg

70ml (2.5 fl oz) milk, or plant based alternative for a vegan cake.

1. Rub margarine into flour, then mix all dry ingredients together and add vinegar.
2. Put bicarbonate of soda into milk, then add to ingredients, mixing well together.
3. Put the mixture into a greased loaf tin and bake at 180C, 350F, gas mark 4, for 45 minutes to 1 ½ hours, testing regularly with a skewer. When it comes out clean, the cake is done.