

## Vinegar Cake – Calderdale Museums

450g (1 lb) flour

225g (8 oz) moist sugar

225g (8 oz) currants

225g (8 oz) raisins

170g (6 oz) butter or lard

15g (½ oz) bicarbonate of soda

1 ½ tsp of allspice or nutmeg

½ a wineglass of vinegar

280ml (½ pint) milk

Mix all the ingredients well together before adding the milk and vinegar. Bake in a large, greased cake tin at 180C, 350F, gas mark 4, for at least 45 minutes. Test regularly with a skewer. When the skewer comes out clean, the cake is done.