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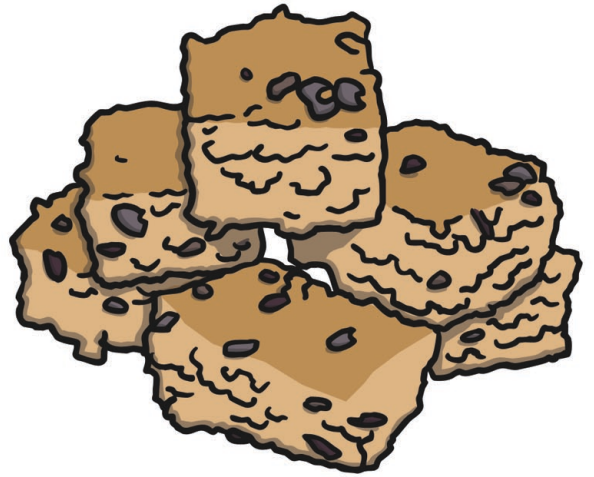
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WARTIME RECIPES

★ Eggless Sponge ★

Ingredients

- 1/2 pint of tea (without any milk or tea leaves/bags)
- 3 oz butter/margarine
- 3 oz sugar
- 3 oz sultanas
- 10 oz wholewheat flour (add 3-4 teaspoons of baking powder)
- 1 teaspoon all spice (mixed spice)
- extra cinnamon if required



Method

Add the tea, sugar, butter and sultanas into a saucepan. Heat gently until the butter has melted, leave it to cool.

Mix all the dry ingredients together.

Add and mix the dry ingredients into the cooled liquid. Give it a beat and mix it well.

Grab a 7 inch cake tin and grease it. Put the mixture into it.

Cook on 180 degrees for around 45 minutes or more.

Serve and Enjoy!