

## **Trench Cake**

### **Ingredients**

8oz Flour (*plain*)

4oz Margarine

1 teaspoon vinegar

$\frac{1}{4}$  pint milk

3oz brown sugar

3 oz cleaned currants

2 teaspoons cocoa

$\frac{1}{2}$  teaspoon baking soda

Nutmeg ( *$\frac{1}{2}$  teaspoon*)

Ginger ( *$\frac{1}{2}$  teaspoon ground ginger*)

Grated lemon rind

### **Method**

Grease a cake tin. Rub margarine into the flour in a basin. Add the dry ingredients. Mix well. Add the soda dissolved in vinegar and milk. Beat well. Turn into the tin. (*8" round*) Bake in a moderate oven (*160' fan*) for about two hours (*40mins*)

*NB the additions in italics are details of how I made the cake.*