

WW2 CARROT CAKE

(not your usual yummy carrot cake with a creamy topping but lovely none the less with a cuppa! The carrot is used to sweeten where sugar was rationed. Not a bad idea where we are now supposed to watch our sugar intake)

g
t
i

- **230g** self-raising flour
- **85g** margarine or cooking fat
- **85g** sugar
- **115g** finely grated carrot
- **55g** sultanas
- A little milk or water
- **1** reconstituted dried egg or 1 fresh egg

1. Preheat oven to 220°C / 200°C (fan) / gas mark 7.
2. Sift the flour into a mixing bowl.
3. Rub in the margarine or cooking fat.
4. Add sugar, carrot, sultanas and egg. Mix well and then add sufficient milk or water to make sticky.
5. Pour mixture into a lined baking tin and cook in the oven for 40 - 45 minutes or until golden in colour.