



War time recipes



Carrot fudge

You will need:

4 tablespoons grated carrot
1 gelatine leaf
orange squash
saucepan
flat dish



- Put the carrots in a pan and cook them gently in just enough water to keep them covered, for ten minutes.
- Add orange squash to flavour the carrot.
- Dissolve a leaf of gelatine and add it to the mixture.
- Cook the mixture again for a few minutes, stirring all the time.
- Spoon it into a flat dish and leave it to set in a cool place for several hours.

Potato sponge

You will need:

200g flour
50g sugar
25g butter
25g raw grated potato
1 teaspoon baking powder
pinch of salt
water

- Rub the butter into the flour.
- Add salt and baking powder.
- Stir in grated potato and mix with water.
- Add fruit or flavouring.
- Place in a basin and steam for 1 ½ - 2 hours.

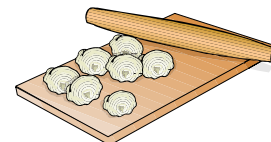


Potato scones

You will need:

150g flour
50g mashed potato
1 teaspoon baking powder
½ teaspoon salt
25g butter
4 tablespoons milk

- Mix flour and salt.
- Add potato and baking powder.
- Rub in butter.
- Add milk to make a soft dough.
- Roll out to a 2cm thickness and cut into rounds.
- Bake for 15 minutes in a hot oven.





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Salad cream

You will need:

½ pint milk
¼ pint vinegar
1 egg yolk
1 tablespoon sugar
1 teaspoon celery salt
1 teaspoon pepper
1 dessertspoon mustard

- Mix mustard, pepper, salt, sugar, egg yolk and milk in a saucepan or basin.
- Add the vinegar, drop by drop.
- Boil until the mixture thickens.



Cheesy pudding pie

You will need:

¼ teaspoon dried mustard
2 eggs
½ pint milk
300g cheese
salt and pepper

- Mix all ingredients.
- Pour mixture into oven proof dish lined with greaseproof paper.
- Pop in oven for 20 minutes, gas mark 6.
- Leave to cool.



Apple dessert

You will need:

500g cooking apples
½ pint condensed milk
orange squash
50g dried fruit

- Grate apple.
- Mix apple and condensed milk.
- Add small amount of orange squash.
- Add dried fruit and mix before serving.

