

War time Honey cakes recipe

Ingredients

6 oz self-raising flour

2 tbsp honey

2 oz margarine

1 tsp sugar

1tsp cinnamon

Method

1. Beat together the sugar and margarine until the mixture is soft and creamy, then add the honey.
2. Sift together the flour and cinnamon. Add to the creamy mixture with a spoon until it binds together then work it with your fingers until is a soft, smooth dough.
3. Flour your hands, take off a piece of dough about the size of a large walnut and roll between the palm of hands until it is a smooth ball.
4. Put onto a slightly greased tray and flatten slightly. Continue until all the dough has been used up.
5. Bake in a moderately hot oven until the cakes are done – about 15 minutes.

