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Week 2

Today kids will step back in time and bake a cake that has no milk, eggs or butter. Being together, staying together, we celebrate victory. *This cake was made during the Depression Era and World War II when there was a shortage of milk, eggs and butter.*

Victory Cake

1 ½ cups flour, 1 cup brown sugar,
1 teaspoon nutmeg, 1 teaspoon cinnamon, ½ teaspoon cloves,
½ teaspoon baking soda, ½ teaspoon baking powder, ½ teaspoon salt,
1 cup water, ½ cup oil, 1 cup raisins/currants, ½ cup chopped walnuts
(optional)

Victory Cake

Ingredients:

1 ½ cup flour
1 cup brown sugar
1 teaspoon nutmeg
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
1 cup water
½ cup oil
1 cup raisins or currants
½ cup chopped walnuts (optional)

Directions:

Preheat oven to 300°. Combine all the dry ingredients except raisins and (optional-chopped nuts). Mix well with each ingredient. Add water and oil. Mix well. Add raisins and (optional-chopped nuts). Prepare pan. (I usually use a bundt pan with a hole in the center.) Pour batter into prepared pan. Bake for 50 to 60 minutes. Insert toothpick into center to make sure cake is done. Cool and sprinkle the top with confectionery sugar. *This cake was made during the war when there was a shortage of milk, eggs and butter.*