

Make a Cake Using a WWII Recipe when Rationing was Necessary

ONE-EGG VICTORY CAKE, from the Royal Baking Powder cookbook:

1/3 cup shortening

2/3 cup sugar

1 egg, well beaten

1/2 teaspoon vanilla extract

1/3 cup light corn syrup

1 cup milk

2 cups cake flour

2 1/2 teaspoons Royal Baking Powder

1/4 teaspoon salt

Cream shortening well; add sugar slowly, beating in well. Add beaten egg and vanilla; beat until well blended. Blend syrup and milk. Sift together dry ingredients and add alternately with liquid to first mixture. Bake in greased square pan (8 x 8 x 2 inches) in moderate oven at 350°F. about 1 hour or in 2 greased eight-inch layer cake pans at the same temperature about 30 minutes. Makes 1 eight-inch or 1 two-layer cake.

Note: Honey may be substituted for light corn syrup.