

## Ration cupcake and flags

During the war ingredients such as eggs, milk and butter were rationed so here is a recipe that you can make without these ingredients.

You will need:

For ration cupcake:  
165g of self-rising flour  
75g of Cocoa powder  
110g Caster sugar  
½ tsp baking powder  
½ tsp white vinegar  
1tsp vanilla extract  
40ml vegetable oil  
125ml water.

For flag:  
Printed out template  
Colouring pencils  
cocktail sticks.

### Cupcakes (makes 12)



Pre heat oven to 165C line a cupcake tray with paper cases.



Place the flour, cocoa, sugar and baking powder in to a bowl and mix well.



Make a well in the middle of the bowl, add the oil, water, vinegar and vanilla into the well you have created. Then mix well until you have a smooth cake batter.

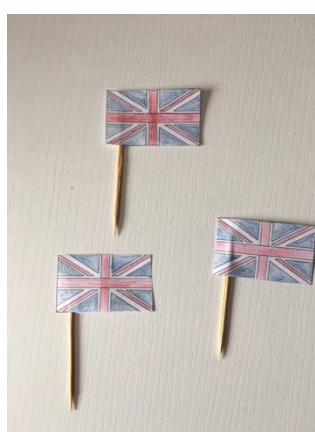
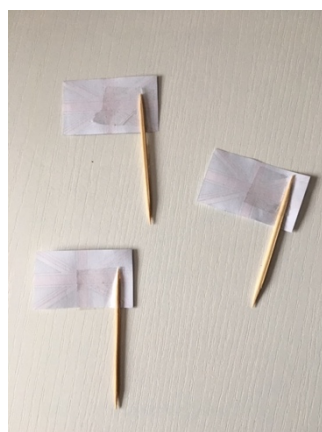


Spoon mixture evenly into case filling them about 2/3 full.

Bake for 12-15 min use a cake skewer to check cakes, when the cakes are fully cooked the skewer should come out clean.

Once cooked leave to cool.

### Making your flags



Colour in template and cut our flags, tape a cocktail stick to the back of the flags then decorate your cupcake.