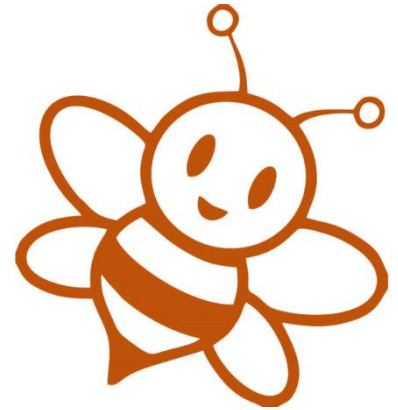


Honey biscuits

With wartime rationing and restricted sugar, it was only natural that a more creative way would be found to indulge sweet cravings, beekeeping.

There were around one million hives during the 1940's compared with today's figure of 250,000 producing the honey which is a key ingredient in this recipe

Try and make these tasty honey biscuits for yourself!



Ingredients

2.5 oz margarine (the wartime ration was for 4oz margarine per person per week)
1 oz sugar
2 tbsp honey
6 oz self-raising flour
1 tsp cinnamon
pinch of salt

Method

Preheat the oven to around 170c.
Cream the margarine and sugar.
Add the honey, work in the flour, cinnamon and salt.
Roll out until ¼ inch thick.
Cut into rounds, place on a baking sheet, and bake the oven for 10-15 minutes.

Recipe from <https://100daysofhoney.wordpress.com>

