

War-Time COOKERY

*to save fuel and
food value*



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1940

LEWIS'S

MANCHESTER

*Recipes Collected by
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War-time Cookery

Potato Shortbread

Ingredients

- 6 TBS Butter (softened)
- 1/3 Cup Sugar
- 1/2 Cup Mashed Potato
- 1/2 Cup Rice Flour
- Sprinkle of Salt
- 1/4 tsp Almond Extract
- 3/4 Cup Flour

Method

Preheat oven to 300F or 150C

Cream butter and sugar,

Add mashed potato.

Beat well.

Add salt and flavouring (almond extract)

Take out spoon and lightly presse the flour into the mixture with hands

Roll out into a rectangle (1 in x 3 in)

Slice into fingers and arrange on baking sheet

Bake for 45-50 minutes until golden brown.

Cool and enjoy with nexy cup of tea.

