



* I want to bake a cake for 6 people. Can you finish my recipe?
* 6 oz plain flour
* 1/4 teaspoon salt
* 1/2 teaspoon mixed spice
* \_\_\_oz margarine
* \_\_\_oz caster sugar
* \_\_\_oz sultanas
* 75ml milk
* \_\_\_\_ml water
* \_\_\_\_tablespoon vinegar
* \_\_\_\_level teaspoon bicarbonate of soda
* \_\_\_\_ oz crunchy nut topping or chopped hazelnuts
* I want to bake a cake for 24 people. Can you finish my recipe?
* 24 oz plain flour
* 1 teaspoon salt
* 2 teaspoon mixed spice
* \_\_\_oz margarine
* \_\_\_oz caster sugar
* \_\_\_oz sultanas
* 300ml milk
* \_\_\_\_ml water
* \_\_\_\_tablespoon vinegar
* \_\_\_\_level teaspoon bicarbonate of soda
* \_\_\_\_ oz crunchy nut topping or chopped hazelnuts

Ingredients
Serves: 12

* 340g (12 oz) plain flour
* 1/2 teaspoon salt
* 1 teaspoon mixed spice
* 6oz margarine
* 6oz caster sugar
* 12oz sultanas
* 150ml milk
* 150ml water
* 1 tablespoon vinegar
* 1 level teaspoon bicarbonate of soda
* 2 oz crunchy nut topping or chopped hazelnuts (optional)

Doubling and Halving Ingredients