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Contributors

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CHOCOLATE SAUCE (With Custard Powder)

2 rounded dessertspoonful custard powder 3 teaspoonful sugar
2 heaped teaspoonful cocoa $\frac{1}{2}$ pint milk, fresh or household
Mix or sieve the custard powder and cocoa together, add the sugar and mix to a smooth cream with a little of the milk. Bring the remainder of the milk to the boil, and pour over the mixture, stirring all the time. Return to the saucepan, and boil gently for 3 minutes, still stirring. Serve hot with puddings, etc.
(If household milk is used, the dry milk—2 $\frac{1}{2}$ level tablespoonful—can be mixed with the other dry ingredients, then proceed as instructed above, using $\frac{1}{2}$ pint water instead of milk.)

CHOCOLATE SAUCE (With Dried Egg)

1 level tablespoonful flour $\frac{1}{2}$ pint milk, fresh or household
2 level tablespoonful dried egg $\frac{1}{2}$ teaspoonful sugar
2 teaspoonful cocoa
Mix flour, sugar, dried egg and cocoa together. Blend to a smooth paste with a little of the milk. Gradually add remaining milk. Stir thoroughly. Bring to the boil, stirring all the time, and boil for 3 minutes. Serve hot.

CHOCOLATE FILLING

1 tablespoonful jam, syrup or honey 1 heaped teaspoonful cocoa
1 tablespoonful hot water $\frac{1}{2}$ teaspoonful vanilla essence
1 tablespoonful household milk powder
Put the milk powder and cocoa into a small basin. Add the jam or syrup, etc., and mix until smooth and free from lumps. Add the flavouring and water and stir in.

NOTE: The above quantity is sufficient to fill a Sponge Sandwich or Swiss Roll.

MILK CHOCOLATE ICING AND FILLING

1 level dessertspoonful cocoa $\frac{1}{2}$ oz. margarine
1 tablespoonful water $\frac{1}{2}$ level tablespoonful sugar
1 heaped dessertspoonful household milk powder
Mix the milk powder and the sugar well together, breaking up any lumps. Add the water, and mix thoroughly. Put into a saucepan with the margarine and simmer very gently on a low heat, stirring all the time until the margarine and sugar are melted. Place the cocoa in a bowl, gradually pour over the melted margarine, etc., and blend thoroughly until smooth and creamy.
This quantity is sufficient to ice the top of a sandwich cake, or it can be used as a filling. To ice a sandwich, place the cake on an upturned plate, and pour the icing on the centre, spreading to the sides with a knife dipped in hot water. Leave for a couple of hours, or overnight, to set. This is a particularly delicious soft icing.



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STORK MARGARINE

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Recipes approved by the Ministry of Food

JANUARY, 1946

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COCOA COOKERY

CHOCOLATE CAKES, PUDDINGS, ICINGS AND FILLINGS

BOILED CHOCOLATE FRUIT CAKE	TWO-COLOUR CAKE
CHOCOLATE CARAMEL TARTS	CHOCOLATE OATMEAL BISCUITS
CHOCOLATE DATE OR SULTANA CAKE	CHOCOLATE PANCAKES OR
CHOCOLATE GINGER CAKE	DROP SCONES
CHOCOLATE MADEIRA CAKE	CHOCOLATE CARAMEL MOULD
CHOCOLATE ROCK BUNS	CHOCOLATE FOLY-FOLY
CHOCOLATE SANDWICH CAKE	CHOCOLATE SPONGE PUDDING
CHOCOLATE SPONGE	CHOCOLATE SAUCE (2)
CHOCOLATE SWISS ROLL	CHOCOLATE FILLING
SMALL RICH CHOCOLATE CAKES	MILK CHOCOLATE ICING AND FILLING

Readers of Cookery Service Notes will notice something different about this month's issue—we have changed the name from Home Front Cookery Advice back to our real name, the STORK MARGARINE COOKERY SERVICE.

Those of you who have copies of our earlier leaflets will recall that from 1940 to October, 1942 they were issued by the STORK MARGARINE COOKERY SERVICE. Then, due to a Government Order, we could not include the name of STORK in the leaflets. We decided to continue to issue the leaflets, however, as so many of our friends found them helpful.

Now, certain restrictions on the use of paper have been withdrawn, so it is the STORK MARGARINE COOKERY SERVICE which once again issues this leaflet. It is a step towards real peace-time conditions and we hope it is the fore-runner of not only being able to talk about our product but to being able to make it for you once more.

A favourite flavour in cookery with people of all ages, from grandmother down to the youngest toddler, is chocolate. In this month's Cookery Notes we are giving all kinds of recipes, showing how ordinary cocoa can be used to produce many attractive-looking and pleasant-tasting results, and the recipes for very economical fillings and icings give a party touch to cakes, sponges and biscuits.

As a result of our experiments, we make two recommendations:—
(1) Do not add the cocoa dry to the flour whenever this can be avoided. Instead, first beat the cocoa into the margarine. Covering the cocoa with the margarine gives it a protective coating of fat and results in a better texture and a nicer colour to the cake.

(2) When adapting a recipe, decrease usual amount of flour according to the amount of cocoa added. For instance, if you are making an ordinary cake using 8 ozs. flour and you want to make a chocolate flavoured cake, use 7 ozs. flour and 1 oz. (or 1 tablespoonful) of cocoa.

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BOILED CHOCOLATE FRUIT CAKE

6 ozs. self-raising flour 1 tablespoonful syrup
2 heaped tablespoonful cocoa 2 tablespoonful dried egg
3 ozs. sultanas 1 pint hot water
3 ozs. margarine or cooking fat 1 teaspoonful salt
2 tablespoonful sugar 1 teaspoonful grated nutmeg
1 teaspoonful bicarbonate of soda

Sieve the flour, nutmeg, egg and salt together. Put the fat, sugar, syrup and fruit in a saucepan. Blend the cocoa smoothly with the hot water, and add to the fruit, etc. Bring slowly to the boil, and simmer for 3 minutes. Cool, and add the bicarbonate. Make a well in the centre of the flour, etc. Pour in the mixture, stir quickly, put into a greased, lined cake tin, and bake for 1 hour in a moderate oven (Regulo Mark 4).

CHOCOLATE CARAMEL TARTS

6 ozs. self-raising flour Water to mix
2 ozs. margarine 1 teaspoonful salt

Sieve the flour and salt together and rub in the margarine. Mix with water to a stiff paste. Turn on to a floured board, and roll out thinly. Cut into rounds, and place in greased patty tins. Fill with a teaspoonful of Chocolate Filling (see recipe), and bake in a fairly hot oven (Regulo Mark 6) for 20 minutes. The Chocolate Filling is equally nice baked or unbaked, so for a change bake the pastry alone, and when cool fill with the filling and leave until it sets firm. (Makes 10-12 tarts)

CHOCOLATE DATE OR SULTANA CAKE

6 ozs. self-raising flour 3 ozs. dates or sultanas
2 heaped tablespoonful cocoa 1 teaspoonful bicarbonate of soda
2 tablespoonful syrup 6 tablespoonful hot water
2 tablespoonful dried egg 1 teaspoonful salt
3 ozs. margarine or cooking fat

Mix the cocoa smoothly with the hot water, add the fat, dates (roughly chopped), syrup, and bring slowly to the boil. Simmer for 3 minutes, and allow to cool. Sieve the flour, egg and salt into a bowl, and make a well in the centre. Add the bicarbonate of soda to the syrup, etc., and pour on to the flour. Mix quickly, put into a greased, lined tin, and bake for 1 hour in a moderate oven (Regulo Mark 4).

CHOCOLATE GINGER CAKE

8 ozs. self-raising flour 1 tablespoonful cocoa
3 ozs. margarine 1 teaspoonful salt
2 tablespoonful jam 1 level teaspoonful ginger
1 tablespoonful sugar 4 tablespoonful milk
2 reconstituted dried eggs

Cream the margarine and cocoa together, add the jam and sugar and beat in. Beat in the reconstituted eggs gradually, with a little of the flour, sieved with the salt and ginger. Fold in the remainder of the flour, and stir in the milk. Put into a greased, lined tin and bake for 1 hour in a moderate oven (Regulo Mark 4).

CHOCOLATE MADEIRA CAKE

6 ozs. self-raising flour 2 reconstituted dried eggs
2 heaped tablespoonful cocoa 4 tablespoonful milk
3 ozs. margarine 1 teaspoonful vanilla essence
3 tablespoonful sugar 1 teaspoonful salt

Beat the margarine and cocoa until smooth and creamy, then beat in the sugar. Add the egg gradually, and beat in alternately with a little of the sieved flour and salt. Fold in the remainder of the flour, adding the milk and the flavouring last. Put into a greased, lined tin, and bake for 45 minutes in a moderate oven (Regulo Mark 4).

CHOCOLATE ROCK BUNS

8 ozs. self-raising flour 2 ozs. sugar
4 heaped teaspoonful cocoa 1 reconstituted dried egg
2 ozs. margarine 1 teaspoonful salt 2 tablespoonful milk
Beat the margarine and cocoa together, add the sugar, and beat well. Beat in the egg gradually, add the sieved flour and salt, and the milk, and mix to a stiff dough. Pile in rough heaps on a greased baking sheet, and bake for 15 minutes in a fairly hot oven (Regulo Mark 6). (Makes 8-10 buns)

CHOCOLATE SANDWICH CAKE (Rich)

3 ozs. self-raising flour 2 reconstituted dried eggs
2 1/3 ozs. margarine 1 tablespoonful cocoa 3 ozs. sugar

Beat the margarine and cocoa together until smooth, then add the sugar and beat to a cream. Beat in gradually the reconstituted dried eggs, fold in the flour, put into a well-greased 8-in. sandwich tin, and bake for 25 minutes on the middle shelf of a moderately hot oven (Regulo Mark 5). Cool, cut open, spread with jam, or Chocolate Filling or Milk Chocolate Icing (see recipes), and put together again.

CHOCOLATE SPONGE (Without Fat)

2 level tablespoonful dried egg 1 tablespoonful cocoa
3 tablespoonful warm water, and mix to a smooth paste with a fork, stirring well. Add the remaining two tablespoonful warm water, a tablespoonful at a time, and beat in smoothly. Add the sugar, and beat briskly and rapidly with a wire whisk or fork for 15 minutes. Sieve the flour, salt and baking powder together, and fold in quickly with a metal spoon. Turn into a well-greased sandwich tin (6 1/2 in. to 7 in. across) and bake for 25 minutes on the middle shelf of a moderately hot oven (Regulo Mark 5). Cool, cut open, spread with jam, or Chocolate Filling or Milk Chocolate Icing (see recipes), and put together again.

NOTE: This recipe can only be made successfully with dry household milk, and it is important that the mixture is beaten exactly as instructed.

Sieve the dried egg, milk powder, and cocoa into a medium-sized mixing bowl, or mix together with the fingers, rubbing out the lumps. Add 3 tablespoonful warm water, and mix to a smooth paste with a fork, stirring well. Add the remaining two tablespoonful warm water, a tablespoonful at a time, and beat in smoothly. Add the sugar, and beat briskly and rapidly with a wire whisk or fork for 15 minutes. Sieve the flour, salt and baking powder together, and fold in quickly with a metal spoon. Turn into a well-greased sandwich tin (6 1/2 in. to 7 in. across) and bake for 25 minutes on the middle shelf of a moderately hot oven (Regulo Mark 5). Cool, cut open, spread with jam, or Chocolate Filling or Milk Chocolate Icing (see recipes), and put together again.

CHOCOLATE SWISS ROLL

(Recipe and Method same as for Chocolate Sponge)

Well grease a sheet of greaseproof paper big enough to line a Swiss Roll tin 8 in. by 12 in. Put in the mixture and spread it evenly with a knife and bake for 12 minutes (on the second shelf from the top) in a fairly hot oven (Regulo Mark 6). Whilst baking, cut an oblong of greaseproof paper a little larger than the Swiss Roll, lay on a table, and sprinkle with a teaspoonful of sugar. Have ready 2 tablespoonful of warm jam or Chocolate Filling (see recipe). Turn the Swiss Roll on to the greaseproof paper, and with a sharp knife quickly cut off the rough edges and spread with jam, or Chocolate Filling, and, holding the paper against the back of the sponge all the time, roll up quickly. Hold in shape for a few seconds, then draw the paper gently away. Cool on a wire tray.

SMALL RICH CHOCOLATE CAKES (for Special Occasions)

Recipe as for Chocolate Sandwich Cake. Put into paper cases (2 teaspoonful into each), place on a baking sheet and bake for 15-20 minutes on the second shelf of a moderately hot oven (Regulo Mark 5). (Makes 13 cakes)

TWO-COLOUR CAKE

7 ozs. self-raising flour 2 reconstituted dried eggs
1 heaped tablespoonful cocoa 1 teaspoonful vanilla
3 ozs. margarine 1 dessertspoonful milk
3 tablespoonful sugar 1 teaspoonful salt

Have ready two mixing bowls, and divide the flour, margarine and sugar in half. Cream half the margarine and sugar in one bowl. Cream the cocoa with the remaining margarine in the other bowl, then beat into this mix the remaining half of the sugar. Add 1 reconstituted egg gradually to each mixture, and beat in alternately with a little of the sieved flour and salt. Add the remainder of each portion of flour to the respective mixtures, and fold in, with 4 dessertspoonful of milk added to the white mix, and 5 dessertspoonful milk to the cocoa one. Add the flavouring to the mixture which does not contain cocoa. Put alternate tablespoonful of the mixtures from each bowl into a greased, lined baking tin until the bottom of the tin is covered; then where there is white mixture put on top the cocoa mix until both are used up. This gives an attractive piebald effect. Smooth the top with a knife. Bake for 1 hour in a moderate oven (Regulo Mark 4).

CHOCOLATE OATMEAL BISCUITS

4 ozs. medium or fine oatmeal 1 tablespoonful sugar
4 ozs. self-raising flour 2 ozs. margarine or cooking fat
1 level dessertspoonful dried egg mixed with 1 tablespoonful water
1 teaspoonful salt If required, about a teaspoonful water extra

Sieve the flour and salt together. Add the oatmeal and sugar and mix. Melt the margarine, cool slightly, make a well in the flour and oatmeal, and pour in. Mix with the reconstituted egg to make a stiff but pliable dough, adding a little water if necessary. Turn out on to a floured board, knead well, and roll out to a thickness of about one-fifth of an inch. Prick well all over carefully with a fork, cut into rounds, place on a greased baking sheet and bake for 15-20 minutes in a moderate oven (Regulo Mark 4). Cool, and ice with Milk Chocolate Icing (see recipe), placing a teaspoonful on each, and spreading smoothly all over with a knife dipped in hot water, or sandwich two biscuits together. (Makes 18 biscuits)

CHOCOLATE PANCAKES, OR DROP SCONES

6 ozs. self-raising flour 2 tablespoonful dried egg
2 tablespoonful cocoa 1 pint milk, fresh or household
1 oz. margarine 1 teaspoonful salt
2 tablespoonful sugar

Rub the margarine into the sieved flour and salt, and add the sugar. Sieve together the dried egg, cocoa and 2 1/2 tablespoonful of dry household milk, if this is used, and mix with the flour, etc. Gradually add half a pint of cold water, and mix to a smooth batter sufficiently soft to drop off the spoon. (If fresh milk is used, omit the milk powder from the dry ingredients, and mix with half a pint of milk instead of water.) Grease the griddle or frying pan with a good thick base, and allow it to get fairly hot. Drop tablespoonful of the mixture on to whatever utensil is used, and cook until brown on one side, then turn, and cook the other. Serve while hot. (Makes 18-24)

CHOCOLATE CARAMEL MOULD

CARAMEL 1 tablespoonful sugar 1 tablespoonful water
MOULD 8 level tablespoonful flour or 4 level tablespoonful cornflour
1 pint water 1 heaped tablespoonful cocoa
2 level tablespoonful sugar 2 level tablespoonful dried egg

To make the caramel, put the sugar and water together in a saucepan and allow to boil rapidly till the mixture becomes a dark golden-brown, then pour into a dry plain mould or pudding basin, turning it round and round so that some of the mixture coats the sides.

Sieve together the dried egg, flour and cocoa. Add the sugar, and mix thoroughly. Gradually mix to a smooth thin cream with the water. Put into a saucepan and bring to the boil, stirring all the time. Boil for 3 minutes. Rinse the caramel-coated mould quickly with cold water, then pour in the chocolate mixture hot. Bake for 15 minutes in a moderately hot oven (Regulo Mark 5). Leave till cold, and turn out. (Serves 4-5 portions)

CHOCOLATE ROLY-POLY

6 ozs. self-raising flour 2 ozs. margarine
2 level tablespoonful dried egg 1 teaspoonful salt
2 tablespoonful sugar Milk or water to mix (about 1 pint)
2 tablespoonful cocoa Jam for filling

Sieve the flour, salt, cocoa and dried egg together. Mix thoroughly and rub in the margarine. Add the sugar, and mix with the milk to a dry paste. Roll out to an oblong on a floured board. Spread with jam, roll up, wrap loosely in greaseproof paper brushed with melted margarine, and steam for 1 hour. Serve hot with Chocolate Sauce (see recipe). (Serves 5 portions)

CHOCOLATE SPONGE PUDDING

8 ozs. self-raising flour 2 tablespoonful sugar
1 tablespoonful cocoa 2 reconstituted eggs
2 ozs. margarine 1 teaspoonful salt
5 tablespoonful milk

Beat the margarine and cocoa together. Add the sugar and beat in. Add the eggs gradually, and beat in alternately with a little of the sieved flour and salt. Add the remainder of the flour and mix to a soft dough with the milk. Put into a well-greased pudding basin, cover with greaseproof paper, and steam for 1 hour. Serve with hot syrup, jam or Chocolate Sauce (see recipe). (Serves 6 portions)

NOTE: This recipe makes an extraordinarily light and appetising pudding.