# Breadcrumb cookery: cakes, puddings and main meal dishes / Stork Margarine Cookery Service.

## **Contributors**

Stork Margarine Cookery Service.

## **Publication/Creation**

London: Stork Margarine Cookery Service, 1946.

## **Persistent URL**

https://wellcomecollection.org/works/q4k4s4bv

## License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection 183 Euston Road London NW1 2BE UK T +44 (0)20 7611 8722 E library@wellcomecollection.org https://wellcomecollection.org



## STORK MARGARINE COOKERY SERVICE

### MAIN MEAL DISHES

General Continue with alternate layers of bread placing for the milk, parkey, below the milk, parkey for the milk, parkey, below the milk, parkey, below the milk parkey for the milk parkey. The milk parkey for the milk parkey, the milk parkey the milk parkey, the milk parkey the milk par

SALMON SAVOURY

1 small tin Grade 3 salmon or half a large tin Salt and pepper 2 reconstituted eggs 2 teaspoonstul vinegar SACCE: † pint liquid made up with jute from salmon and water 2 ozs. margarine 1 the page to 1 the page

## SARDINE PATTIES

## TINNED STEAK HASH

TINNED STEAK HASH

4 ozs. tinned steak or of cooked stewing steak (use remainder of the steak for steak ple or stewed steak)

3 heapped tablespoonsful fresh breadcrumbs

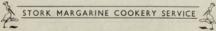
1 tablespoonsful formato or thick table sauce

1 tablespoonsful formato or thick table sauce

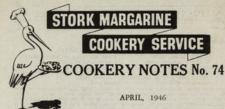
1 tablespoonsful formato or thick table sauce

2 pint vegetable water

A little melted cooking fat long the steak finely and mix with the breadcrumbs and sauce. Melt the margarine and dissolve the meat cube or extract in the vegetable the margarine and dissolve the meat cube or extract in the vegetable the margarine and dissolve the meat cube or extract in the vegetable and sale and pepper. Melt the cooking fat in a frying pan, pour in the steak mixture and simmer until thick (about 10 minutes), string at intervals. Serve with a green vegetable and mashed or bother potentials of the steak mixture and simmer until thick (about 10 minutes), string at intervals. Serve with a green vegetable and mashed or beater cold as a sandwich spread or with saled. (Serves 3 large portions)







FOLD HERE

FOLD HERE

COOKERY NOTES are published by the STORK MARGARINE COOKERY SERVICE, Uniterer House, London, E.C.4, to help solve your present-day cooking problems.

## BREADCRUMB COOKERY

CAKES, PUDDINGS AND MAIN MEAL DISHES

HOW TO MAKE DRIED BREADCRUMBS

CAKES AND BISCUITS:

CRUMBLY CAKE (WITH OR WITHOUT EGG)
CRUNCHY ROCK BUNS (WITH OR WITHOUT EGG)
SWEET CRUMB BISCUITS (WITH OR WITHOUT EGG)

SWEET CRUMS BISCUITS (WITH OR WITHOUT EGG)
PUDDINGS:
BREAD AND MARCARINE PUDDING (WITH OR WITHOUT EGG)
PRUIT CHARLOTTE (WITH BREAD/CRUMS OR WITH BREAD)
FRUIT MOULD (COLD)
OLD ASSHONED BREAD AND MILK
SPICY BREAD PUDDING (COLD)
STEAMED CRUMS SPONGE PUDDING
STEAMED CRUMS SPONGE PUDDING
STEAMED CRUMS SPONGE PUDDING
MAIN MEAL DISHES
CHEES PUDDING
GLEEP RUDDING
SALMON SAVOURY
SARDINE PATTIES
STEAK HASH

We are again urged to save bread, but if a little does go stale, it isn't wasteful to use the bread to help out the daily meals. This month we give many recipes which will provide deliclous cakes, puddings and savouries and at the same time help the world to get on its feet again.

## HOW TO MAKE DRIED BREADCRUMBS

Put all scraps of bread, crusts and remains of stale loaves in a meat tin or baking sheet in the top of the oven when in use—or in front of the fire or on top of the boiler. When they are crisp and dry take them out and crush them with a rolling pin or put them through a mincer. Sieve them and store them in a covered jar. They will keep for a long time if properly dried and stored.



STORK MARGARINE COOKERY SERVICE





## STORK MARGARINE COOKERY SERVICE

CAKES AND BISCUITS

CRUMBLY CAKE (WITHOUT EGG)

1 lb. self-raising flour
1 lb. dred breadcrumbs
2 cos. margarine
2 cos. margarine
3 cos. margarine
1 tableoppoints and integer
1 tableoppoints and tableoppoints and
mix. Rub in the mix, add the blearbonate of social and integer
1 tableoppoints and tableoppoints and tableoppoints tableo

has been added.

CRUNCHY ROCK BUNS (WITHOUT EGG)

1 bis self-raising flour

3 tablespoonsful sugar

1 bis dried breadcrumb

3 tablespoonsful sugar

4 bis self-raising flour

4 tablespoonsful milk

2-3 cos. sultamas, or currants, mixed fruit or candied peel

Sieve the flour and salt together, stir in the breadcrumbs and rub in

the manyarine. Add the sugar, fruit and flavouring and mix with the
milk to a stiff dough. Place in tablespoonsful well apart on a well
gressed baking sheet. Press gently round the sides of each bun with a

kaife, as the mixture is rather crumbly. Bake for 20 minutes in a fairly

WITH RECONSTITUTED GGG. Mix with 1 reconstituted egg and

approximately 2 tablespoonsful milk to a stiff dough.

approximately 2 tablespoonsful milk to a stiff dough.

SWEET CRUMB BISCUITS (WITH EGG)

1 he self-raising flour a tablespoonsful sugar

2 reconstituted eggs teaspoonful sugar

3 reconstituted eggs teaspoonful sail as teaspoonful sail teaspoonful orange, lemon or vanilla flavouring and mix with the eggs to a stiff dough which leaves the sides of the teaspoonful sail to the margarine. Add the sugar and flavouring and mix with the eggs to a stiff dough which leaves the sides of the teaspoonful sail to the stiff dough which leaves the sides of the teaspoon and the teaspoon of an inch. prick all over with a fork, cut into rounds and place in two rows down the centre of a well-greased baking sheet. Bake for 15 minutes in a moderately hot oven (Regulo Mark 5) on the second shelf with the stiff of the second shelf with the stiff of the spoon and the stiff dough, pressing well together with the bowl of the spoon.

BREAD AND MARGARINE PUDDING (WITHOUT EGG)
6 slices stale bread
1-2 ozs. margarine

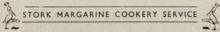
1-2 ozs. margarine

Grease a pledish, place it live of the first plant milk. fresh of bousehold

Grease a pledish, place it live of the first stale of the first stale point milk. fresh of bousehold

with alternate layers, saving a layer of bread and about a teaspoonful of sugar for the top. Place the spread side up and sprinkle with the sugar and a little graded untime if used. Pour the milk carefully over the bread and leave to soak for 1 hour. Bake for 1 hours in a very temperature, place on the bottom shelf.

WITH RECONSTITUTED EGG: Reconstitute 2 tablespoonsful dried egg with 4 tablespoonsful of the milk, mix well and sitr into the remainder of the milk before adding to the pudding.





## STORK MARGARINE COOKERY SERVICE

FRUIT CHARLOTTE (WITH FRESH BREADCRUMBS)

2 lb. jar bottled apples or other fruit

14 ozs. margarine

15 ozs. margarine

16 pozs. margarine

17 teappoontul iemon flavouring (if Apples are used)

Drain the fruit from the jar, keeping the juice separate. Place a layer

of the fruit in the bottom of a greased pledish. Sprinkle with 14 tablespoonsful sugar and 4 tablespoonsful breadcrumbs. Repeat the layers

with the remainder of the flavouring to the juice and pour it down

the side of the fruit in the dish and bake for 30 minutes in a moderately

thot owen (Regulo Mark 6).

WITH SLICES OF STALE BREAD: Spread 5 or 6 thin slices of bread

with the margarine, place a layer in the bottom of the dish, cover with

above, covering with a layer of bread with the spread side up and

sprinkling with the remainder of the sugar. Pour the juice over the

FRUIT MOULD (COLD)

sprinkling with the remainder of the property of the property

### GOLDEN ORANGE PUDDING (COLD)

GOLDEN ORANGE PUDDING (COLD)

1 pint water
2 good tablespoonsful output
4 to tablespoonsful supar
3 tablespoonsful fresh breadcrumbs
4 rounded tablespoonsful custard powder
6 tablespoonsful water extra to mix custard powder
6 tablespoonsful water extra to mix custard powder
6 tablespoonsful water extra to mix custard powder the superpose of tablespoonsful water water from the superpose of tablespoonsful not water
Mix the custard powder to a smooth cream with the 6 tablespoonsful cold water. Put the remaining water with the marmaisde and sugar in a succepan bring to the bool, stir and pour over the custard, stirring continuously. Remove from the heat, stir in the breadcrumbs and pour into a glass dish to cool.
To make the topping, dissolve the gelatine and sugar in the hot water, but the successive district of the successive form of the su

NOTE: If household milk is not available, use cream topping made from the recipe for Wartime Cream in Cookery Notes No. 59 (Serves 6-8 portions)

OLD-FASHIONED BREAD AND MILK (FOR CHILDREN)

1 thick alice stale bread

1 level desertspoonful suar

I thick side stale bread and MILK (FOR CHILDREN)

1 thick side stale bread 

pint milk

1 level desertspoonful sugar

Remove the crusts from the bread and save for dred breadcrumbs. Cut the bread in small squares and place with the milk and the sugar in a saucepan. Heat gently until almost at boiling point, stirring at interval. Four into a basin and serve when cooled slightly.

(Serves 2 small portions) This is a light and easily digested supper dish for young children or invalids.



## STORK MARGARINE COOKERY SERVICE



## STORK MARGARINE COOKERY SERVICE



### SPICY BREAD PUDDING (BAKED)

SPICY BREAD PUDDING (BAKED)

4 thick silese stale bread 3 ozs. margarine

3 tablespoonsful sugar 1 tesspoonful blearbonate of soda
2-3 ozs. mixed fruit (with some chopped candied peel if available)

1 heaped and 1 level tesspoonsful mixed spice
2 heaped tablespoonsful self-raising flour
2 heaped tablespoonsful self-raising flour
3 tablespoonsful milk. fresh or household 1 tesspoonful salt
Bread and self-raising flour 2 tesspoonful salt
Bread and self-raising sold between the form of the self-raising self-ra

### STEAMED RHUBARB OR FRUIT PUDDING

STEAMED RHUBARB OR FRUIT PUDDING

5 or 6 this slices state bread

5 or 6 this slices state bread

Grease a large pudding basis and line with the bread cut in strips and

Grease a large pudding basis and line with the bread cut in strips and

the pieces fit closely and that the margarine is on the inside. If bottled

fruit is used, drain and mix with the sugar. Piace half the fruit and

juice in the basis, place a layer of bread and margarine on top, then add

margarine. If rhubarb is used, wash and cut in pieces about an inch

long, put half in the basis, sprinkle with half the sugar, cover with

a layer of bread and margarine, add the remainder of the frubarb and

sugar and cover with bread and margarine. Cover with greaceproof

George 3-6 portions)

## STEAMED CRUMB SPONGE PUDDING

STEAMED CRUMB SPONGE PUDDING

the dired breadcrumbs	2-3 tablespoonsful sugar
the self-raising flour	2 tablespoonsful sugar
to self-raising flour	3 tablespoonsful milk
does not recommend to the self-raising flour	1 tablespoonsful milk
tablespoonsful milk	
tablespoonsful milk	
tablespoonsful salt	
tablespoonsful milk	
tablespoon	

STEAMED DATE PUDDING

PASTRY: 5 heaped tablespoonsful self-raising flour Pinch of salt 2 ozs. margarine 4 tablespoonsful water

Pasiliti of seeper wave.

2 ozs. margarine

4 tablespoonstul wave.

5 heaped tablespoonsful dried breadcrumbs

5 heaped tablespoonsful dried breadcrumbs

6 heaped tablespoonsful grated nutrieg

1 heaped teaspoonful grated nutrieg

8 tablespoonsful milk

70 make the pastry, sieve the flour and sait into a bowl and rub in the
margarine. Mix with the water to a stiff paste, turn on to a floured
board, knead a little. Cut off one-third and put saide. Roll out the
remainder very thinly. Line a well-greased pudding basin with the
pastry and trim off the edges neatly. Roll out the one-third into a
thick round to fit the top.

70 make the filling, mix fill the ingredients together, put into the
margarine and the seed of the pastry ining with water and press the two edges
board together to seal. Cover with greaseproof paper and steam for 1 hour.

(Serves 6 portions)

STORK MARGARINE COOKERY SERVICE

