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Contributors

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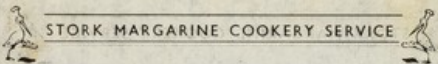
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STORK MARGARINE COOKERY SERVICE

The following recipes are new ways of making Almond Paste or Marzipan. The Mashed Potato Powder is sold in 1 lb. tins (and in 40 lb. bags for catering establishments). It is also known as Mashed Potato Flour, but ordinary Potato Flour is not suitable. The recipe including this Powder is highly recommended.

NOTE: Both pastes will keep for at least 4 weeks.

ALMOND PASTE (Using Mashed Potato Powder)

- 4 ozs. mashed potato powder (6 level tablespoonsful)
- 2 ozs. margarine
- 2 tablespoonsful water
- 1 teaspoonful almond essence
- 4½ tablespoonsful granulated sugar
- 1 heaped tablespoonful dried egg
- 1 teaspoonful vanilla essence

Sieve together the mashed potato powder and dried egg and mix well. Put the margarine, sugar and water in a saucepan, and stir over a low heat until the margarine is melted and the sugar dissolved (3-5 minutes). Add the potato powder and egg, and stir in. Keep the heat low and continue to stir for about 3 minutes until thick and smooth. Remove from the heat, and thoroughly stir in the essences. Cool, and knead well. Roll into a round to fit the size of cake.

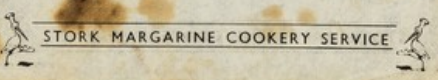
ALMOND PASTE (with Semolina and Breadcrumbs)

- 4 heaped dessertspoonsful dried breadcrumbs
- 2 heaped tablespoonsful semolina
- 2 ozs. margarine
- 4 tablespoonsful sugar
- 1 teaspoonful almond essence
- 1 teaspoonful vanilla essence
- 2 tablespoonsful water

Melt the margarine in a saucepan. Add the semolina and breadcrumbs and stir over a low heat for 5 minutes. Add the sugar and water and stir all together over the heat for a further 5 minutes. Remove from the heat and thoroughly stir in the essences. Allow to cool, knead well and roll out to size of cake.

NOTE: This Almond Paste is inclined to harden, but is excellent when used freshly made. The dried baked breadcrumbs for this recipe should be from crustless bread. The baked bread should be very finely crushed and sieved to get a smooth result.

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



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**STORK MARGARINE
COOKERY SERVICE**

COOKERY NOTES No. 80

NOVEMBER, 1946

CHRISTMAS COOKERY 1946

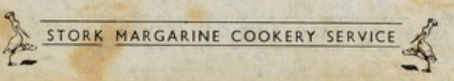
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| CHRISTMAS CAKE | SPONGE RECIPE FOR |
| CHRISTMAS PUDDING | JAM SPONGE |
| MINCEMEAT | CREAM SPONGE |
| MINCE PIES | JAM AND CREAM SPONGE |
| WHIPPED CREAM | THREE-TIER JAM AND ORANGE SPONGE |
| ORANGE CREAM FILLING | |
| PINK GLACE ICING | ALMOND PASTE OR MARZIPAN |

We wish you all a very happy Christmas, and hope that these recipes and ideas will help to make your Christmas cooking varied, attractive and pleasing to all.

CHRISTMAS CAKE

- 1 lb. mixed fruit (6 ozs. currants, 6 ozs. sultanas and 2/3 lb. raisins, or according to supplies available)
- 12 ozs. self-raising flour
- 3 reconstituted dried eggs
- 1 teaspoonful almond essence
- 6 ozs. margarine
- 6 ozs. sugar
- 5 tablespoonsful milk
- Pinch of salt

Add the salt to the flour and put aside. Beat the margarine in a warmed mixing bowl until soft, add the sugar, and beat both together until creamy. Add the reconstituted eggs (3 level tablespoonsful dried egg mixed with 6 tablespoonsful water) a tablespoonful at a time, beating each addition in thoroughly before adding the next, and sieving in a little flour if the mixture shows any signs of curdling. When all the eggs have been beaten in, gently stir in the remainder of the sieved flour, the fruit, and the milk, finally stirring in the almond essence. Turn into a 7-inch cake tin, greased and lined with greased paper, and bake for 3 hours on the middle shelf of a slow oven (Regulo Mark 2).



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CHRISTMAS PUDDING

- 1½ lbs. mixed fruit (sultanas, currants, raisins or dates, whatever is available, in equal quantities)
- 1 lb. self-raising flour
- 1 lb. fresh breadcrumbs
- 1 lb. sugar
- 1 pint milk
- Rind and juice of 1 lemon, or 1 heaped tablespoonful marmalade
- 1 heaped teaspoonful each of grated nutmeg and cinnamon
- 1 teaspoonful salt

Clean the currants and sultanas and the stoned raisins (and stone and chop the dates if included). Sieve the flour, salt, dried egg and spices together, add the breadcrumbs, fruit and sugar, and stir well. Melt the margarine and marmalade, and add to the flour, etc., with the milk. Stir thoroughly, put into two medium-sized well-greased pudding basins with a round of greased paper in the bottom of each, cover with greaseproof paper and a pudding cloth and steam for 4 hours. When the puddings have cooled, remove pudding cloth and paper and cover with clean, dry greaseproof and another pudding cloth, and store in a dry place. On Christmas Day, steam again for 2 hours.

(Makes 2 puddings, each serving 6 portions)

NOTE: If the rind and juice of a lemon are used instead of marmalade, add with the fruit, sugar, etc., and mix well.

MINCEMEAT

- 1½ lbs. mixed fruit (sultanas, currants, raisins or dates, according to Grated rind of 1 orange, if available available supplies)
- 12 ozs. apple (weighed after peeling and coring)
- 3 ozs. sugar
- 3 ozs. margarine
- 1 pint vinegar, or juice of 2 lemons made up to 1 pint with 1 level teaspoonful salt

Clean the currants and sultanas, and stone and chop raisins or dates. Peel, core and grate the apple. Mix the dried fruit and the apple together, and stir in the sugar, mixed spice, nutmeg, salt, and grated orange rind if available. Melt the margarine, pour over the fruit and stir well. Add the vinegar, or lemon juice and vinegar, and mix thoroughly. Put into jars, cover with greaseproof paper and tie down. (This quantity makes approximately 3½ lbs.)

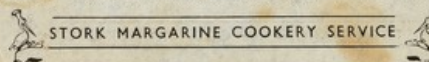
MINCE PIES

- 1 lb. self-raising flour
- 6 ozs. margarine
- 1 teaspoonful salt
- 6 tablespoonsful water

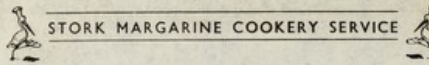
Sieve the flour and salt into a basin, rub in the margarine finely, and mix with the water to a stiff dough. Cut in half, and roll out each portion on a floured board to ¼ in. thick. Cut into rounds. Have ready half as many patty pans as there are rounds of pastry. Place a round in each patty tin, pressing gently into shape. Put a good teaspoonful of mincemeat in the centre of each, brush the edges of the pastry with water, place another round on the top, and press the edges gently together. Place the patty tins on a baking sheet and bake for 25 minutes on the second shelf of a fairly hot oven (Regulo Mark 6).

(Makes 18 mince pies)

NOTE: If patty tins are not available, bake in small bun tins, cutting the top round of pastry a size smaller than the bottom. (Makes 22 pies)



STORK MARGARINE COOKERY SERVICE



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WHIPPED CREAM—Using Household Milk

(For Trifles, Flans, Stewed Fruit or Sponge Sandwiches)

- 3 heaped tablespoonsful dry household milk
- 1½ level teaspoonful powdered gelatine
- 1 teaspoonful vanilla essence
- 2-4 ozs. unsalted margarine
- 2-4 teaspoonful sugar
- 1 pint boiling water

Put the boiling water, sugar and gelatine in a large pudding basin, and stir until the sugar and gelatine are dissolved. Add the vanilla and cool to blood heat. Sprinkle on top all the milk powder, and whip briskly with a whisk or rotary type egg-beater for 10 minutes until the mixture becomes very stiff like white of egg and increases in volume to 1-1½ pints. Have ready the melted and cooled margarine, and add about a tablespoonful at a time to the whipped mixture, beating each addition in thoroughly before adding the next.

NOTE: The cream keeps well, but is at its very nicest when freshly whipped. Use only fresh powdered milk in good condition. The cream cannot be made successfully with milk which has gone stale and lumpy. The cream thickens more when left to stand for half-an-hour, and is then specially suitable for Sponge Sandwiches and cakes.

WHIPPED CREAM—Using Evaporated Milk

(For Trifles, Flans, Stewed Fruit or Sponge Sandwiches)

- 1 tin evaporated milk
- 1 level teaspoonful gelatine
- 1 level tablespoonful sugar
- 3 tablespoonsful hot water

Dissolve the gelatine and sugar in the hot water, stirring over a low heat until no grains remain. (Do not allow to boil.) Pour the milk into a medium-sized bowl, add the cooled gelatine mixture, and whip with a rotary wheel-type egg-beater, wire whisk or fork until thick and fluffy (about 10 minutes).

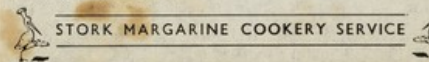
Uses: When freshly whipped, for serving with fruit. To top a trifle, pour over about half-an-hour before serving, as the cream becomes thicker as it stands. For Cream Sandwiches and cakes, leave for about half-an-hour after whipping, until the cream becomes thicker, before filling the sandwich.

NOTE: In very hot weather the cream will take longer to whip.

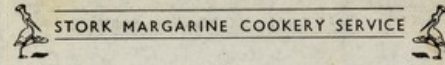
ORANGE CREAM FILLING (for Sponges)

- 1 pint orange squash
- 1 pint water
- 1 oz. margarine
- 2 tablespoonsful sugar
- 2 heaped teaspoonful custard powder
- 1 heaped tablespoonful dry household milk

Mix the custard powder to a smooth cream with a little of the water. Put the remainder of the water in a saucepan with the orange squash and 1 tablespoonful sugar, bring to the boil, and pour over the custard mixture, stirring all the time. Return to the saucepan, and boil gently until clear (about 3 minutes), stirring continuously. Leave until completely cold and set. To make the filling, beat the margarine until soft, add the remainder of the sugar, and beat together until creamy. Add the cold custard mixture, a dessertspoonful at a time, and beat each addition in until completely smooth and creamy before adding the next. When about half the custard has been beaten in, add the milk powder and beat in thoroughly, then continue until all the custard has been added. Fill the sponge cake as directed.



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PINK GLACÉ ICING (for Covering Sponges)

- 3 tablespoonsful sieved icing sugar
- Water (about 1 tablespoonful)
- Red cooking colouring
- Vanilla essence

Put the icing sugar into a small and very clean saucepan. Add the water very gradually and mix to a soft paste. Stir over a very low heat until the sugar melts, but on no account let it get too hot. Remove from the heat and add the colouring a drop at a time. Stir in until no streaks remain and the colour is a very pale pink. Add the vanilla essence in the same way, and taste until the right degree is reached. The icing should be thick enough to coat the back of the wooden spoon, but should flow easily. If too liquid, stir in a little more icing sugar; and if too thick, add water, a drop at a time, until the right consistency is obtained. Pour over the middle of the sponge, and allow to flow towards the sides, smoothing round the edge with a knife dipped in hot water.

SPONGE RECIPE

- 2 heaped tablespoonsful plain flour
- 2 heaped tablespoonsful sugar
- 4½ tablespoonsful milk
- 1 teaspoonful salt
- 2 heaped tablespoonsful dried egg
- 2 heaped teaspoonful baking powder
- 1 oz. melted margarine

Sieve the flour, egg, baking powder and salt into a basin, and stir in the sugar. Add the milk and the melted margarine, and beat thoroughly for about a minute. Put into a greased 8in. sandwich tin, with a round of greaseproof paper brushed with melted margarine in the bottom. Spread evenly with a knife, and bake on the second shelf of a fairly hot oven (Regulo Mark 6) for 15 to 17 minutes.

Jam Sponge: Cool, cut open and spread with jam, and press the two halves together again.

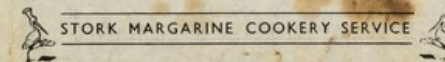
Cream Sponge: Cut and spread with Whipped Cream (see recipe).

JAM AND CREAM SPONGE

Make a sponge as directed. When cold, cut off the top with a sharp pointed knife to get a hollow in the centre of the sponge. This is done by inserting the knife in the top, about ¼ in. in from the outer edge; press the knife forward to the centre in a slightly downwards stroke. Gradually cut around the sponge, keeping the knife at the same angle and ¼ in. from the edge. Remove the cut-off portion of sponge. Half fill the hollow with 1-2 tablespoonsful jam, then cover the jam with 2-3 tablespoonsful Whipped Cream (see recipe) which has been allowed to stand for about an hour to thicken. Either replace the top by pressing very gently down on top of the cream, or cut the top in half, and slope the edges so that when put together the two sides stand up like wings. Press gently down into the cream. Cut into portions very carefully with a sharp knife to avoid squeezing the cream out.

THREE-TIER JAM AND ORANGE SPONGE

Make double quantity Sponge Recipe. Divide into three equal portions, and bake in three 6in. sandwich tins for 12 minutes on the second shelf of a fairly hot oven (Regulo Mark 6). When cool, spread two of the sponges with jam, over which spread thickly Orange Cream Filling (see recipe). Place one cream-covered sponge on top of the other, pressing gently down so that the filling comes out to the edges. Top with the plain sponge. Cover the top sponge with a thin coating of Pink Glacé Icing (see recipe).



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