

Iced Xmas cake and other recipes / Stork Margarine Cookery Service.

Contributors

Stork Margarine Cookery Service.

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STORK MARGARINE COOKERY SERVICE

CHRISTMAS PUDDING (with Dried Eggs)

- 1½ lbs. fruit (6 ozs. raisins, 8 ozs. sultanas, 8 ozs. currants and 2 ozs. candied peel if available)
- 5 ozs. self-raising flour
- 5 ozs. fresh breadcrumbs
- Grated rind and juice of 1 orange or 1 heaped tablespoonful
- 3 level tablespoonful dried egg
- ½ pint milk
- 4 ozs. Demerara or granulated sugar
- 1 heaped teaspoonful mixed spice
- 4-6 ozs. margarine
- Pinch of salt
- 1 heaped tablespoonful
- 1 level teaspoonful
- 1 level teaspoonful
- 1 level teaspoonful

Clean the fruit, stone the raisins, and chop the peel. Sieve together the flour, salt, spices and dried egg. Melt the margarine, adding the marmalade if used. Mix all the ingredients together in a large basin, and stir thoroughly. Place a round of greaseproof paper at the bottom of two medium-sized basins brushed with melted margarine, and add the mixture. Cover with greaseproof paper and a pudding cloth, and steam for 4 hours. When the puddings have cooled, remove pudding cloth and top paper, and cover with clean, dry greaseproof paper and a dry pudding cloth, and store in a dry place. Steam again for 2 hours before serving.

Makes 2 puddings each serving 6 portions, or 1 large and 1 small pudding serving respectively 8 and 4 portions.

This pudding keeps well, and can be made at least a month before Christmas.

CHRISTMAS PUDDING WITH SHELL EGGS:

If 3 shell eggs are used, add only 3 tablespoonful milk instead of ½ pint.

CHRISTMAS PUDDING — EGGLESS :

Ingredients as above, omitting dried or shell eggs. Immediately before adding to the other ingredients, stir into the ½ pint milk 1½ tablespoonful vinegar. When the milk thickens, stir in ½ level teaspoonful bicarbonate of soda, add quickly to the pudding mixture, stir well, and put into basins. Steam as directed above.

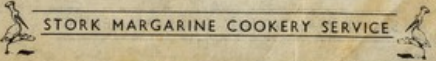
MINCEMEAT

- 1½ lbs. mixed fruit (sultanas, raisins, currants or dates, according to supplies available)
- 12 ozs. apple, weighed after peeling and coring
- 2-4 ozs. chopped, candied peel, if available
- Grated rind of 1 orange, if obtainable
- 1 level teaspoonful grated nutmeg
- 1 level teaspoonful mixed spice
- ½ pint lemon squash or lemon juice (if not sufficient lemons available, make up to ½ pint with lemon squash)
- 3 ozs. sugar
- 3 ozs. margarine
- 1 level teaspoonful salt
- 2 tablespoonful sherry or vinegar

Clean the currants and sultanas, and stone and chop the raisins or dates. Peel, core and grate the apple. Mix the dried fruit, chopped peel and the apple together, and stir in the sugar, mixed spice, nutmeg, salt, and grated orange rind, if used. Melt the margarine, pour over the fruit, and stir well. Add the lemon squash or lemon juice, the sherry or vinegar, and mix thoroughly. Put into jars, cover with greaseproof paper and tie down.

Makes 3-3½ lbs. approximately.

This mincemeat keeps for at least 2 months when stored in a dry place.



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COOKERY NOTES No. 91

NOVEMBER, DECEMBER, 1947

ICED XMAS CAKE and other Recipes

CHRISTMAS CAKE · ICING · ALMOND PASTE DECORATING · CHRISTMAS PUDDING · MINCEMEAT

Christmas Day is not complete without a Christmas Cake iced and decorated. This year's Cake recipe is fairly lightly fruited, but with icing and decorations, or coloured designs made from almond paste, the result will look really luxurious. Three ideas for decoration are given overleaf, as well as directions for making and using an icing piping bag. Recipes for Christmas Pudding and Mincemeat are also included, and with them we send you our wishes for a very happy Christmas.

ALMOND PASTE (Using Mashed Potato Powder)

- This quantity is sufficient for the top only of 1 large cake.
- 4 ozs. mashed potato powder (6 level tablespoonful)
- 2 ozs. margarine
- 2 tablespoonful water
- 1 teaspoonful almond essence
- 4½ tablespoonful 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). Stir in the potato powder and egg. 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, and the colouring when used for decorations. Cool, and knead well. Roll into a round to fit the size of the cake. Melted sugar brushed over the top of the cake will help to keep it in position.

Add almond paste to a cake the day before icing.

ALMOND PASTE — EGGLESS No. 1

Omit dried egg, add 1 level tablespoonful semolina, and increase water to 4 tablespoonful instead of 2. Method: Bring water to boil, sprinkle in semolina and simmer for 10 minutes. Add margarine and sugar and stir until dissolved. Add potato powder, and stir over a low heat until thick and smooth—about 3 minutes. Remove from heat, add essences, etc., as directed above.

ALMOND PASTE — EGGLESS No. 2

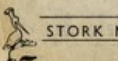
Omit dried egg, and stir in 4 level tablespoonful fine cake crumbs at the same time as the essences.

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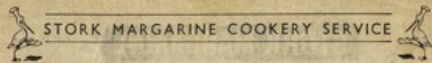
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CHRISTMAS CAKE (with Dried or Shell Eggs)
(Medium Fruited)

- 1 lb. margarine
- 1 lb. mixed fruit (1 lb. currants, 6 ozs. sultanas, 6 ozs. raisins)
- 5 reconstituted dried or shell eggs
- 1 level teaspoonful nutmeg
- 1 level teaspoonful bicarbonate of soda dissolved in 1 teaspoonful milk
- 1 lb. castor sugar
- 10 ozs. plain flour
- 6 ozs. sultanas
- 6 ozs. raisins
- Pinch of salt
- 1 level teaspoonful cinnamon

Clean the fruit. Sieve the flour, salt and spices together. Beat the margarine in a warmed mixing bowl until soft. Add the sugar and beat until white and creamy. Add the beaten eggs, a tablespoonful at a time, and beat in each addition thoroughly before adding the next. If the mixture shows signs of curdling, beat in a little of the sieved flour with each egg addition. Fold in the rest of the sieved flour and spices alternately with the fruit. Dissolve the bicarbonate of soda in the milk, and add with the last of the flour. Put into a greased 8-inch cake tin lined with greaseproof paper and brushed with melted margarine, and bake for 2 1/2 hours on the middle shelf of a very moderate oven (Regulo Mark 3). Allow to cool in the tin for 10 minutes, then turn out, and finish cooling on a wire tray. Wrap in double greaseproof paper, and store in a dry, airy place. Add almond paste, and ice according to instructions.

NOTE: This is not a pre-war type rich cake, and therefore will only keep for approximately a month. Make about a fortnight before Christmas.

CHRISTMAS CAKE (EGGLESS)

- 1 lb. margarine
- 1 lb. mixed fruit, according to supplies available
- 1 level teaspoonful cinnamon
- 1 pint milk and 2 extra tablespoonfuls
- 1 level teaspoonful bicarbonate of soda
- 1 lb. castor sugar
- 10 ozs. plain flour
- Pinch of salt
- 1 level teaspoonful nutmeg
- 2 tablespoonfuls vinegar

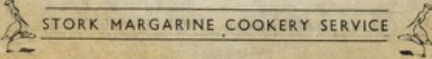
Sieve the flour, salt and spices together, rub in the margarine, and stir in the sugar and prepared fruit. Put the milk in a cup, add the vinegar, stir, and when thick add the bicarbonate of soda. Again stir, and add to the flour, etc. Give the whole mixture a quick and very thorough stirring; put into a greased 8-inch cake tin lined with greaseproof paper brushed with melted margarine, smooth the top, and bake for 2 1/2 hours on the middle shelf of a very moderate oven (Regulo Mark 3).

NOTE: This cake will keep for about a month—see above note.

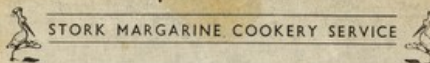
WHITE ICING

1 lb. of icing sugar. Vanilla or almond flavouring. Colouring. Cold milk or water—about 3 tablespoonfuls for 1 lb. icing sugar. Sieve the icing sugar into a bowl. Beat in the milk or water a very little at a time with a wooden spoon, until the icing is smooth and of a consistency in which the spoon will stand up alone. Mix in the flavouring and a few drops of colouring, if used. If a layer of almond paste is put on top of the cake, do this the day before icing. Now place the cake on a plate which has been turned upside down, then, with a knife dipped in hot water, spread over the icing evenly. Press the decorations gently into the icing while it is still wet and leave until the next day, when it will be ready to pipe on the inscription and add any further icing decorations.

PIPING: Add a few drops more liquid to the sugar to make the icing slightly softer and flow evenly. Practice piping on a plate first. If the icing spreads, add more sugar; if it is too hard, add more liquid.



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SUGGESTIONS FOR ICING AND DECORATIONS



1. ICED TOP ONLY, DECORATED WITH ALMOND PASTE HOLLY AND BERRIES:—

Icing: White—1/2 lb. icing sugar.

Almond Paste: Quantity as recipe for top of cake. Half quantity for decorations; leaves coloured green, berries red.

Inscription: Icing, coloured pale red.

Frill: Purchased.



2. ICED TOP AND SIDES, DECORATED WITH ALMOND PASTE CHRISTMAS TREES:—

Icing: White—1 lb. icing sugar. Almond Paste: Quantity as recipe for top of cake.

Three-quarters quantity for trees; Top part coloured green, trunk coloured brown, pot coloured red.

Dabs of white icing at ends of green top to resemble candles.

Inscription: Icing, coloured darkish green.

Borders: Scroll effect in white icing.



3. ICED TOP ONLY, DECORATED WITH AN ALMOND PASTE YULE LOG AND OTHER BOUGHT ORNAMENTS:—

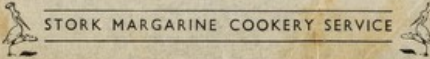
Icing: White—1/2 lb. icing sugar.

Almond Paste: Quantity as recipe for the top of cake. Quarter quantity for yule log, coloured brown.

Ornaments to be bought: Father Christmas, Robin, Holly leaves, Frill.

Inscription: Icing, coloured pale green.

Border: Stars in white icing.



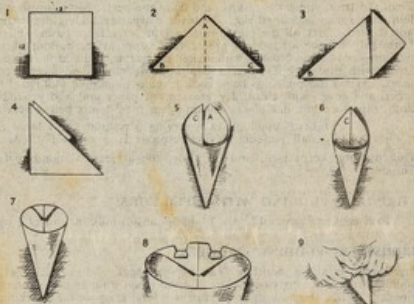
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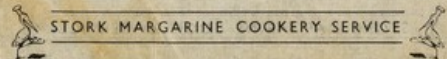
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HOME-MADE ICING PIPING BAG

If you do not possess an Icing Set, it is quite easy to make a Piping Bag from greaseproof paper. Study the diagrams and instructions carefully and practice with any old piece of paper first. Be careful not to make the hole at the bottom of the bag too big. We have illustrated writing the inscription by holding the bag with both hands, as this is the easiest way for the beginner. When you write, keep the point of the bag well down on the cake and remember to squeeze the bag with even pressure all the time.



1. Use greaseproof paper and cut a 12-inch square.
2. Fold into half to form a triangle; the three points of the triangle have been numbered A, B, C. Fold over C to B, press down the centre from the middle of the base up to point A, open the triangle out again so that you can see crease line for guidance.
3. Fold corner C up to corner A.
4. Fold corner B right over flush with crease line down the centre.
5. Pick up paper with left hand, placing fingers down opening, and fold over corner B until it meets back of corner A. This diagram shows three corners almost meeting.
6. This diagram shows the final position of the three corners.
7. Fold the three corners over, pressing them down well.
8. Tear two little slits at the top of the bag and press them down to keep the bag firm. Cut off the point of the bag about 1/2 inch up, so that you have a hole about 1/4 inch across.
9. Half fill the bag with the icing mixture. Fold the sides of the top of the bag towards the middle; then roll down the top until the bottom of the bag is tight with the icing. To write, press the icing down with the two thumbs. Take care to keep the hands on the rolled paper and not on the bag where the icing is, otherwise the heat of the hands will melt the icing.



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