

Cakes / Stork Margarine Cookery Service.

Contributors

Stork Margarine Cookery Service.

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STORK MARGARINE COOKERY SERVICE



Sieve the flour, salt, and baking powder together twice. Put the margarine into a mixing bowl, and beat until soft. Add the sugar, and beat until light and creamy, then beat in the finely grated lemon rind. Add the eggs, one at a time from a cup; beat in each egg before adding the next. If the mixture shows any signs of curdling add a little sieved flour with each egg. When all the eggs have been beaten in, fold in the remaining flour with the milk. Put into a 7 inch cake tin lined with greaseproof paper and brushed with melted margarine. Smooth the top, and press the strip of citron peel gently down on the centre. Bake for 1 hour, 45 minutes on the middle shelf of a very moderate oven (Regulo Mark 3 : 335°F.). Cool on a wire tray.

ALMOND CAKE

Ingredients as for Madeira Cake, omitting the lemon rind and citron peel, and beating in half a teaspoon almond essence to the creamed margarine and sugar. Bake as directed.

COCONUT CAKE

As for Madeira Cake, omitting lemon rind, and citron peel. Beat in 1/2 teaspoon coconut flavouring to the creamed margarine and sugar, and fold in 4 ozs. (8 rounded tablespoons) desiccated coconut with the flour.

SEED CAKE

Ingredients as for Madeira Cake, omitting the lemon rind, and citron peel. Beat in 1 teaspoon vanilla essence to the creamed margarine and sugar, and fold in 2 heaped teaspoons caraway seeds with the flour. Bake as directed.

SMALL RICH CAKES

Use any of the above recipes, halving the quantities of ingredients. Three-quarters fill paper cases placed on a baking sheet, or bun tins brushed with melted margarine, allowing about 2 rounded teaspoons of the mixture for each, and bake for 25-30 minutes in a moderately hot oven (Regulo Mark 5 : 380°F.) on the second shelf from the top. Cool on a wire tray. Makes 17-20 cakes, according to size.

TREACLE CAKE (Eggless)

8 ozs. (8 heaped tablespoons) plain flour 4 ozs. margarine
1 level teaspoon baking powder 2 heaped tablespoons black treacle
2 heaped tablespoons golden syrup 1 heaped teaspoon mixed spice
Pinch of salt 1/2 level teaspoon bicarbonate of soda
8 tablespoons milk

Sieve the flour, salt, baking powder and spice together, and rub in the margarine. Warm the treacle and syrup together in a saucepan, and stir. Blend the bicarbonate of soda smoothly with the milk. Add the treacle and syrup and the milk to the flour, and mix well together. Put into a 6 inch cake tin lined with greaseproof paper and brushed with melted margarine, and bake for 1 1/2 hours on the middle shelf of a moderate oven (Regulo Mark 4 : 360°F.). Cool on a wire tray.

TREACLE BUNS

Ingredients and method as above. Bake as directed for Date and Nut Buns. Makes approximately 18 buns.



STORK MARGARINE COOKERY SERVICE



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COOKERY NOTES are published by the
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9, Great Suffolk Street, London, S.E.1.
to help solve your present-day cooking problems.



STORK MARGARINE
COOKERY SERVICE

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CAKES

- Cherry Cake
Date and Nut Cake
Date and Nut Buns
Dundee Cake
Fruit Cake
Fruit Buns
Fruit Cake (Eggless) Boiled Method
Genoa Cake
Gingerbread
Gingerbread Buns
Madeira Cake
Almond Cake
Coconut Cake
Seed Cake
Small Rich Cakes
Treacle Cake (Eggless)
Treacle Buns

Thirteen years ago, the Stork Margarine Cookery Service was formed to help housewives with their cookery problems arising from rationing and food shortages.

During these years, we have issued recipes for many types of cake, all specially tested to make the best use of the ingredients available.

We have now chosen the more popular types of cake, and have brought the recipes up to date, in keeping with present day supplies, and we hope you will find this handy selection of help and interest.



STORK MARGARINE COOKERY SERVICE





CHERRY CAKE

9 ozs. (9 heaped tablespoons) plain flour
2 level teaspoons baking powder
6 ozs. (6 rounded tablespoons) castor sugar
2 tablespoons and 1 dessertspoon milk

6 ozs. margarine
3 eggs
4 ozs. glace cherries
Pinch of salt

Wash the cherries in warm water, and dry thoroughly, pressing out any liquid remaining in the centres. Place on a plate, sprinkle with flour, and roll until well coated.

Sieve the flour, baking powder and salt together twice. Put the margarine into a mixing bowl, and beat until soft. Add the sugar, and beat until light and creamy. Add the eggs, one at a time from a cup; beat in each egg before adding the next. If the mixture shows any signs of curdling add a little of the sieved flour, and beat in with each egg. When all the eggs have been beaten in, fold in the remaining flour, half the cherries and the milk. Put into a 7 inch cake tin lined with greaseproof paper and brushed with melted margarine, and smooth the top. Half press in the remaining cherries all over the top, so that they are still visible. Bake for 1 hour, 30 minutes on the middle shelf of a very moderate oven (Regulo Mark 3 : 335°F.). Cool on a wire tray.

DATE AND NUT CAKE

8 ozs. (8 heaped tablespoons) self-raising flour
4 ozs. (4 rounded tablespoons) sugar
4 ozs. margarine
2 ozs. chopped walnuts or other nuts

Pinch of salt
Finely grated rinds of 2 lemons
4-6 ozs. stoned, chopped dates
3 eggs
½ level teaspoon mixed spice

Sieve the flour, spice, and salt together, rub in the margarine, and stir in the sugar, grated rinds, chopped dates and nuts. Break the eggs, beat lightly together, and stir in to the flour, fruit, etc. Put into a 6 inch tin lined with greaseproof paper, and brushed with melted margarine, and bake for 1½ hours on the middle shelf of a moderate oven (Regulo Mark 4 : 360°F.). Cool on a wire tray.

DATE AND NUT BUNS

Ingredients and method as above. Put 2 well-rounded teaspoons of the mixture into each of 18 bun tins brushed with melted margarine, and bake for 20-25 minutes in a moderately hot oven (Regulo Mark 5 : 380°F.) on the second shelf from the top. Cool on a wire tray.

Makes 18 Buns.

DUNDEE CAKE

8 ozs. margarine
10 ozs. (10 heaped tablespoons) plain flour
One-eighth level teaspoon bicarbonate of soda dissolved in 1 teaspoon milk
8 ozs. currants
4 ozs. chopped mixed peel
Finely grated rind of 1 orange

8 ozs. (8 rounded tablespoons) castor sugar
Pinch of salt
1 teaspoon milk
2 ozs. glace cherries
8 ozs. sultanas
4 ozs. sweet almonds
1 teaspoon almond essence

Line an 8 inch cake tin with greaseproof paper, and brush inside with melted margarine. Blanch the almonds, if necessary, by soaking in boiling water, and removing the skins. Chop half the almonds and all the cherries, and mix with the rest of the prepared fruit and peel. Sieve the flour and salt together. Put the margarine in a bowl, and beat until



soft. Add the sugar to the margarine and beat until light and creamy, then beat in the grated rind, and almond essence. Add the eggs, one at a time from a cup, beating each egg thoroughly in before adding the next. If the mixture shows any signs of curdling add a little of the sieved flour with each egg, and beat in. When all the eggs have been beaten in fold in the remaining flour and fruit alternately until all has been used, and finally add the bicarbonate of soda dissolved in the milk. Put the mixture into the prepared tin, smooth the top, arrange the remaining almonds all over the top, pressing gently in, and bake for ¾ hours on the middle shelf of a slow oven (Regulo Mark 2 : 315°F.). Cool for about 10 minutes in the tin before turning out. Finish cooling on a wire tray.

FRUIT CAKE

8 ozs. (8 heaped tablespoons) self-raising flour
4 ozs. margarine
4 ozs. mixed fruit (currants, sultanas, raisins, etc.)
1 oz. chopped glace cherries
Finely grated rind of 2 oranges

Pinch of salt
4 ozs. (4 rounded tablespoons) sugar
1 egg
1 oz. mixed chopped peel
5 tablespoons milk

Sieve the flour and salt together, and rub in the margarine until the mixture looks like fine breadcrumbs. Stir in the sugar, grated rinds, mixed fruit, chopped cherries and peel. Beat the egg a little, stir in the milk and mix with the flour, fruit, etc. Put into a 6 inch cake tin lined with greaseproof paper, and brushed with melted margarine, and bake for 1½ hours on the middle shelf of a moderate oven (Regulo Mark 4 : 360°F.). Cool on a wire tray.

FRUIT BUNS

Ingredients and method as above. Put 2 well-rounded teaspoons of the mixture into each of 18 bun tins brushed with melted margarine, and bake for 20-25 minutes in a moderately hot oven (Regulo Mark 5 : 380°F.) on the second shelf from the top. Cool on a wire tray.

Makes 18 buns.

FRUIT CAKE (Eggless) Boiled Method

8 ozs. (8 heaped tablespoons) self-raising flour
½ level teaspoon grated nutmeg
4 ozs. margarine
1 heaped tablespoon golden syrup
4-6 ozs. sultanas, or currants (or mixed fruit)

Pinch of salt
½ level teaspoon mixed spice
2 ozs. (2 rounded tablespoons) sugar
½ level teaspoon bicarbonate of soda
½ pint hot water

Sieve the flour, nutmeg, spice and salt together. Put the margarine, fruit, sugar and syrup with the water in a saucepan, and bring to the boil. Allow to simmer for 3 minutes. Cool, and add the bicarbonate of soda. Make a well in the centre of the flour, etc., pour in the cooled mixture, stir quickly together, mixing well. Put into a 6 inch cake tin lined with greaseproof paper, and brushed with melted margarine, and bake for 1½ hours on the middle shelf of a moderate oven (Regulo Mark 4 : 360°F.). Cool on a wire tray.

FRUIT BUNS

Ingredients and method as above. Bake as directed for Date and Nut Buns.

Makes 18 buns.



GENOA CAKE

9 ozs. (9 heaped tablespoons) plain flour
½ level teaspoon baking powder
6 ozs. margarine
6 ozs. (6 rounded tablespoons) castor sugar
2 ozs. sweet almonds
Finely grated rind of 1 lemon

5 ozs. currants
5 ozs. sultanas
4 ozs. glace cherries
2 ozs. mixed chopped peel
2 tablespoons milk
Pinch of salt

Blanch the almonds, if necessary, by soaking in boiling water and removing the skins. Cut the cherries in four, chop the almonds and mix with the rest of the prepared fruit and peel.

Sieve the flour, salt and baking powder together twice. Put the margarine into a mixing bowl, and beat until soft. Add the sugar, and beat until light and creamy, then beat in the grated lemon rind. Add the eggs, one at a time from a cup; beat each egg thoroughly in before adding the next. If the mixture shows any signs of curdling add a little sieved flour with each egg. Fold in the remaining flour alternately with the fruit, and finally add the milk. Put into a 7 inch cake tin lined with greaseproof paper, and brushed with melted margarine, and bake on the middle shelf of a slow oven (Regulo Mark 2 : 315°F.) for ¾ hours. Cool on a wire tray.

GINGERBREAD

4 ozs. margarine
4 ozs. (5 level tablespoons) black treacle
4 ozs. (4 level tablespoons) golden syrup
1 heaped dessertspoon marmalade

3 ozs. (3 rounded tablespoons) Demerara sugar
Pinch of cayenne
2 eggs
2 heaped teaspoons ground ginger

4 ozs. (4 heaped tablespoons) self-raising flour
4 ozs. (4 heaped tablespoons) fine oatmeal, or wholemeal flour
1 heaped teaspoon mixed spice
One-eighth pint (5 tablespoons) milk
One-eighth level teaspoon bicarbonate of soda

Melt the margarine in a saucepan, add the treacle, syrup, sugar, milk and marmalade, and stir over a low heat until the sugar is dissolved. Remove, and cool to luke-warm. Sieve together the flour, ginger, spice, cayenne, and bicarbonate of soda. Add the oatmeal, or wholemeal flour, and stir well together. Beat the eggs together lightly, and stir into the flour, etc. Add the cooled treacle mixture, mix, and beat well together. Pour into a square gingerbread tin measuring 7 inches across, and lined with greaseproof paper brushed with melted margarine. Bake for 1 hour, 30 minutes on the middle shelf of a moderate oven (Regulo Mark 4 : 360°F.). Cool on a wire tray.

GINGERBREAD BUNS

Use half the quantities given above, and make as directed. Divide the mixture equally between 17 bun tins brushed with melted margarine, and bake for 25 minutes in a moderately hot oven (Regulo Mark 5 : 380°F.) on the second shelf from the top.

MADEIRA CAKE

8 ozs. (8 heaped tablespoons) plain flour
2 level teaspoons baking powder
6 ozs. (6 rounded tablespoons) castor sugar
Finely grated rinds of 2 lemons

2 tablespoons milk
6 ozs. margarine
3 eggs
Pinch of salt

Strip of citron peel

