

Rich cake recipes for use with McDougall's self-raising flour / Radiation Ltd.

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RICH CAKE RECIPES

for use with

M^cDOUGALL'S
SELF-RAISING FLOUR



RADIATION LTD., DEMONSTRATIONS

DUNDEE CAKE

$\frac{1}{2}$ lb. McDougall's Self-Raising Flour.

Pinch of salt.

6 ozs. soft brown sugar.

6 ozs. butter or margarine.

2 ozs. almonds (blanched) for the top.

6 ozs. currants.

3 eggs.

6 ozs. sultanas.

2 ozs. peel.

1 tablespoonful of milk.

1 oz. cherries.

Pinch of mixed spice.

Line a cake tin with greaseproof paper and grease it. Sift the flour, salt and spice together. Cream the butter and sugar together until very soft and pale in colour. Add the eggs one at a time together with one tablespoonful of the weighed and sifted flour to each. Beat in thoroughly. Add the rest of the flour and milk and then stir in the fruit. Put into the prepared cake tin and put the almonds over the top, and bake in a hot oven to start with, lowering the heat gradually. Cook for about $2\frac{1}{2}$ hours.

Size of tin - 7" in diameter and 3" deep.

Temperature 400 deg. F. lowering to 300 deg. F.

Regulo - Mark 4 for 1 hour, then turn to Mark 1 for the remaining time.

CHRISTMAS CAKE

- 9 ozs. McDougall's Self-Raising Flour.
- 6 ozs. butter or margarine.
- 6 ozs. soft brown sugar.
- 1 lb. currants.
- $\frac{1}{4}$ lb. sultanas.
- $\frac{1}{4}$ lb. candied peel (chopped).
- 1 small tablespoonful golden syrup.
- $\frac{1}{2}$ teaspoonful mixed spice.
- 3 eggs.
- 2 or 3 tablespoonfuls milk.
- Pinch of salt.

Line a cake tin with double greaseproof paper and grease it. Sift the flour, spice and salt together. Cream the butter and sugar together until very soft and pale in colour. Add the eggs one at a time together with one tablespoonful of the weighed and sifted flour to each. Beat in thoroughly, add the slightly warmed syrup and the milk then the rest of the flour and lastly stir in the fruit. Bake in a hot oven to start with, gradually reducing the heat. Cook for about 3 hours.

- Size of tin* - 7" or 8" in diameter and 3" deep.
- Temperature* 420 deg. F. lowering to 280 deg. F.
- Regulo* - Mark 5 for 1 hour, then turn to Mark 1 for the remaining time.

RICHER CHRISTMAS CAKE

10 ozs. McDougall's Self-Raising Flour.
6 ozs. butter or margarine.
6 ozs. soft brown sugar.
3 eggs.
2 ozs. syrup.
7 ozs. currants.
3 oz. sultanas.
1 oz. sweet almonds (blanched and chopped.)
1 oz. bitter almonds (" " ")
 $\frac{1}{4}$ lb. raisins (stoned and cut up).
3 ozs. cherries (quartered).
 $\frac{1}{4}$ lb. mixed peel (chopped).
 $\frac{1}{4}$ teaspoonful mixed spice.
 $\frac{1}{4}$ teaspoonful salt.
About 2 tablespoonfuls milk.
1 tablespoonful brandy (*if liked*).

Line a cake tin with double greaseproof paper and grease it. Sift the flour, salt and spice together. Prepare the fruit in the usual way and warm the syrup slightly to soften it. Cream the butter and sugar together until very soft, add the eggs one at a time with one tablespoonful of flour to each, and beat in well, then add the milk and syrup and remaining flour, and lastly stir in the fruit. Put the mixture into the prepared tin and cook in a hot oven at first, reducing the heat gradually. Bake for about 3 hours.

Size of tin - 7" or 8" diameter and 3" deep.
Temperature 420 deg. F. lowering to 280 deg. F.
Regulo - Mark 5 for 1 hour, then turn to
Mark 1 for the remaining time.

NOTE.—When using an oven without a *Regulo* attachment tie a piece of brown paper round the outside of the tin and stand the tin on a baking sheet.