

**Green's sponge mixture : how to make a delicious sponge sandwich : illustrated with photographs / H.J. Green & Co., Ltd.**

**Contributors**

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# GREEN'S

STATION ROAD,  
CLEVEDON.

Dear Madam,

We beg to inform you that  
Messrs. H. J. GREEN & CO., Ltd.,

will be demonstrating on our  
Premises for One Week from

MONDAY, NOV. 4th to  
SATURDAY, NOV. 9th.

Sponge Sandwiches and Swiss  
Rolls will be continuously made,  
and the Demonstrator will be  
pleased to give any information  
desired.

We would respectfully invite you  
to pay us a visit.

Yours faithfully,  
TUTT'S STORES.



# GREEN'S SPONGE MIXTURE

HOW TO MAKE  
A DELICIOUS  
SPONGE SANDWICH

*Illustrated with  
Photographs.*

H. J. GREEN & Co., Ltd., BRIGHTON, ENGLAND.





## **Green's Sponge Mixture**

The ordinary Recipe for Sponge Sandwich is illustrated on the other side of the Folder.

### **HINTS ON USING. GET THE OVEN RIGHT.**

This means that the Oven must be thoroughly Hot before attempting to bake a Sponge Sandwich or Swiss Roll. To users of Gas Stoves our suggestion is that the Oven should be turned on full for some minutes before commencing to make the Sandwich or Roll. When the Batter is ready the Gas should then be turned down to just under half, which means that the heat will then be about 350 degrees fahrenheit.

Grease well and Flour the tins.

Be sure that the Eggs are FRESH. A musty Egg will spoil anything.

Use a small deep basin about quart size.

Whisk the Eggs thoroughly, adding a pinch of Salt, then add the Mixture gradually to the whisked Eggs, and beat well with a fork until the Batter is of the consistency of Cream.

Spread the Batter with a fork very evenly over the tin or tins, this means that the Batter must cover the bottom of the tins completely.

When ready place the tin or tins as near the top of the Oven as possible, that is immediately under the Browning Shelf.

Close the Oven door gently.



# Green's Sponge Mixture

## HINTS ON USING (*Continued*).

If the Oven is right the baking should take about eight minutes for a Roll or ten minutes for a Sandwich.

Turn out at once on taking from the Oven on to a sugared paper. It will be found that the paper in which the Mixture is wrapped is quite suitable. Do not put too much sugar on the paper or the Sponge. An excess of uncooked sugar is apt to spoil the flavour.

If making a Sponge Roll, the Sponge should be covered with **WARMED** jam immediately after it has been turned out, and should be rolled at once **WHILE HOT**.

If making a Sandwich, let the two halves stand a while until they become cool before spreading with jam.

Users of Green's Sponge Mixture who are in the habit of buying several packets at a time are warned not to place the packets in damp, steamy cupboards, or against damp walls.

The Sponge Mixture is sent from our Works in the form of a free dry Powder, and if kept under reasonable conditions it will remain in that state for any length of time.

## NEW TINS AND HOW TO PREPARE THEM. VERY IMPORTANT.

To prevent sticking, grease thoroughly, sprinkle with Flour, and place in a hot Oven for a few minutes, after which cleanse.

It must be understood, however, that the Tins must again be greased and prepared, as shewing in Photograph 1, before using for a Sponge Sandwich or Swiss Roll.



# Green's Sponge Mixture

## USEFUL RECIPES.

### SWISS ROLL.

One packet of GREEN'S SPONGE MIXTURE and two Eggs.

Method—Break the eggs into a basin and whisk thoroughly, with a good pinch of salt, add by degrees the Sponge Mixture, beating all to a smooth batter. Take a flat oblong tin, grease well with lard and sprinkle with flour. Put the batter into the tin and spread evenly, place in a hot oven and bake for about 8 minutes, turn on to a sugared paper (the paper in which the Mixture is wrapped is the correct size), spread with Jam or Marmalade and roll quickly.

For a Victoria Swiss Roll 1 oz. of Butter (creamed) should be added to the Batter after the Mixture has been beaten with the Eggs.

### CHOCOLATE SWISS ROLL.

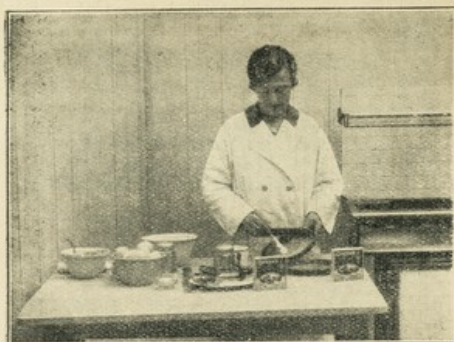
It is usual to use a Cream Filling instead of Jam but this in the ordinary way would melt unless provision were made. The method is therefore to turn out the Sponge on to the paper in the usual way and leave UNTIL COLD, the Sponge is then placed on a damp cloth for five or six minutes to moisten the edges, the Cream Filling can then be spread over and will remain in its original state owing to the Sponge being rolled when cold instead of when hot, as printed in the ordinary Recipe for Swiss Roll. The damp cloth is used for rolling instead of the paper.

### VICTORIA SANDWICH.

Method as for Sponge Sandwich, using two eggs, and in addition 2 ozs. of Butter (Creamed), which should be added to the Batter after the Mixture has been beaten with the Eggs.

Take two round Sandwich tins, well greased, sprinkle with flour and put half the mixture into each. Place in a hot oven and bake from 10 to 15 minutes. Turn on to a sugared Paper and allow to cool, spread with Jam or Marmalade, place together and sprinkle with sifted Sugar.

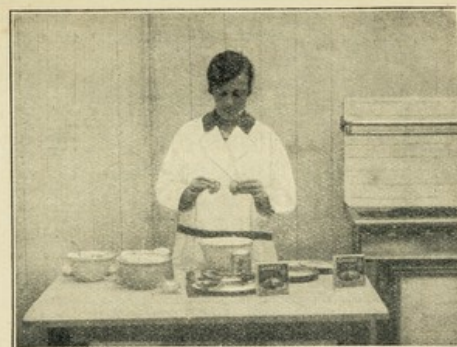




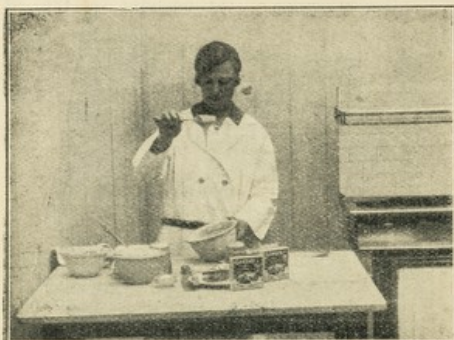
No. 1.—Take two round Sandwich tins and grease thoroughly with lard.



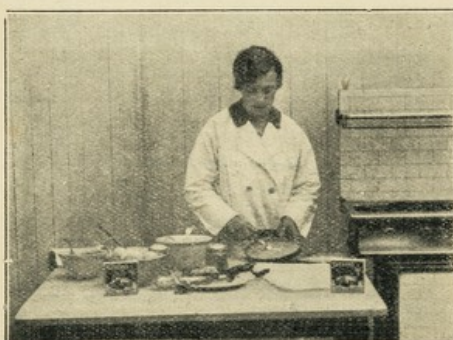
No. 2.—Sprinkle a little flour over the lard.



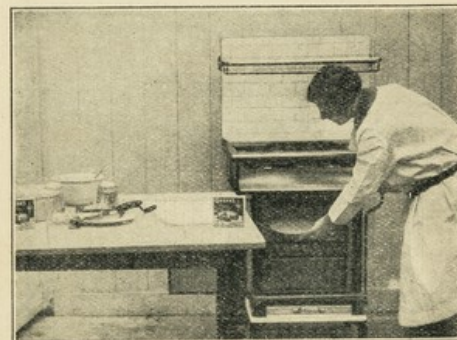
No. 3.—Break two eggs into a basin.



No. 7.—The batter must be beaten well with a fork, until it be thin and smooth, of the consistency of cream.



No. 8.—Divide the batter—half into each tin, and spread evenly.



No. 9.—Place in a fairly hot oven immediately under the browning shelf and bake for about ten minutes.



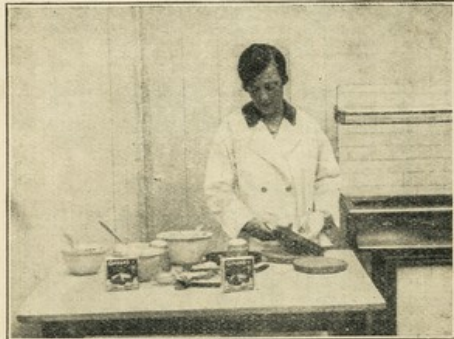
No. 4.—Add a pinch of salt and whisk thoroughly together.



No. 5.—Take a packet of Green's Sponge Mixture and gradually add the contents to the whisked eggs.



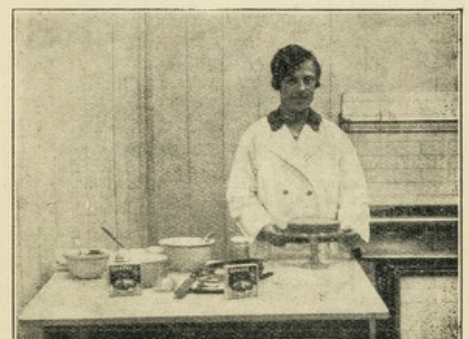
No. 6.—Save the paper in which the Mixture is wrapped, this should be placed flat upon the table and a little sugar shaken thereon. The Sandwich when taken from the oven should be turned out on to this paper. In the case of a Swiss Roll the paper will be found useful for rolling.



No. 10.—Turn out on to the sugared paper or a sieve if preferred.



No. 11.—When cool spread one half with jam, placing the other half on the top.



No. 12.—The result.  
Nothing else is used but 1 packet of GREEN'S SPONGE MIXTURE and 2 Eggs.



# Green's Sponge Mixture

## USEFUL RECIPES.

### EMPIRE CAKE.

One packet GREEN'S MADEIRA SPONGE MIXTURE, 3 ozs. plain Flour, 4 ozs. Butter, 2 Eggs, 2 tablespoonsful of Milk, 3 ozs. Currants, 3 ozs. Sultanas, 2 ozs. finely chopped Peel, 2 ozs. Glacé Cherries, 2 ozs. Almonds, a good pinch of Salt.

Method—Mix together the Sponge Mixture, flour and salt. Whisk the eggs and add the milk. Cream the butter and add by degrees first a little of the dry ingredients, and then some of the egg and milk, until all is used up. Add the fruit and beat all well together. Place the mixture in a well-greased and floured cake tin, smooth over the surface to make it flat and cover with the almonds which have previously been blanched and split. Bake in a moderate oven for  $1\frac{1}{2}$  hours.

### CHOCOLATE CAKE.

One packet GREEN'S CHOCOLATE SPONGE MIXTURE, 2 ozs. Butter, 2 Eggs.

Method—Cream the Butter and add by degrees first a little of the Sponge Mixture and then the eggs which have previously been thoroughly whisked. Grease a Cake Tin, put in the mixture and bake for about 30 minutes.

An excellent recipe for a large Chocolate Cake would be :—

One packet Green's Chocolate Sponge Mixture, 8 ozs. Butter, 3 ozs. Flour, 2 Eggs and about 2 table-spoonsful Milk.

Method—As above.



# Green's Sponge Mixture

## USEFUL RECIPES.

### A DELICIOUS SHORTBREAD MADE FROM GREEN'S SPONGE MIXTURE.

One packet Sponge Mixture, 4 ozs. Plain Flour, 4 ozs. Butter, 1 small Egg, a pinch of Salt.

Method—Mix together the dry ingredients. Rub in the butter and add the well whisked egg. Knead well to a smooth, stiff paste. No other moisture is required. Roll out until it will fit into a round tin of about 8 or 9 inches in diameter. Divide into sections by scoring with a knife. Bake in a slow oven for about three-quarters of an hour.

### SPONGE PUDDING.

Beat 2 ozs. of Butter to a cream, whisk well (in a separate basin) two Eggs, adding a good tablespoonful of Milk and a pinch of Salt. Add by degrees to the creamed Butter the contents of one packet of SPONGE MIXTURE, using a little of the beaten egg and milk as the moisture is required until all is used up, when beat well together. Grease a basin to hold about  $1\frac{1}{2}$  pints, and put in the batter, cover over with buttered paper and put on immediately to steam or boil for about one hour, but if boiled see that the water is not allowed to get in. Serve with sweet sauce, jam, marmalade, or Green's Custard. The puddings may be made also without butter, and these will be found very successful.

A good recipe for a large Sponge Pudding is the following:—

One packet Green's Lemon Sponge Mixture, 4 ozs. Flour, 1 Egg, 2 ozs. Butter or good Margarine, a pinch of Salt, the finely-grated Rind of one Lemon, about 6 tablespoonsful Milk.

Method—Mix the dry ingredients together. Cream the Butter. Mix the Creamed Butter and the Milk and beaten Egg with the dry ingredients, beating all well together to a creamy consistency.

Place in a 2-pint basin (the basin should be well greased), cover over with greased paper, tie down, and steam for about 2 hours. Serve with Jam, Sweet Sauce or Green's Custard.