

Chocolate dishes with Fry's real chocolate flavour / J.S. Fry & Sons Ltd.

Contributors

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Chocolate Dishes

WITH

FRY'S

REAL CHOCOLATE FLAVOUR

Here are some simple economy recipes which will enable you to capture the delicate flavour of *real chocolate* in cakes, sweets and table dainties. The use of just the right quantity of Fry's cocoa not only delights the palate but adds extra goodness and nourishment to the recipe.

First, a favourite family cake :—

CHOCOLATE CAKE

made with Dried Egg

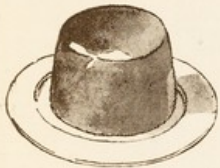
2 oz. margarine	2 level dessertspoons syrup	6 tablespoons water
6 oz. plain flour	$\frac{1}{4}$ level tablespoon bicarbonate of soda	3 oz. sugar
3 level tablespoons dried egg (dry)	vanilla essence	1 level tablespoon Fry's cocoa
(about) $\frac{1}{4}$ pint of milk or milk and water		

First cream the margarine, sugar and syrup. Beat in the egg dry, then add half the water gradually, and the vanilla essence. Sift the dry ingredients together, except the soda, which is dissolved in the milk, and add to the creamed mixture alternately with the milk and the rest of the water. Mix to a soft consistency, spread in two well greased sandwich tins and bake in a moderate oven for 25-30 minutes. (*Chocolate Icing—see next page*) (Ministry of Food Recipe..)

CHOCOLATE ICING OR FILLING

1½ oz. sugar few drops of vanilla essence 1 level table-
spoon Fry's cocoa 1½ oz. margarine 2 level tablespoons
soya flour 1 tablespoon hot water

Cream the sugar and margarine until light and fluffy, add essence and cream again. Beat in soya flour, cocoa and hot water; when smooth use as a filling for a sandwich cake, or ice each layer separately. Use a fork to decorate. (Ministry of Food Recipe.)



CHOCOLATE PUDDING

3 oz. self-raising flour (or 8 oz. plain flour and 4 level teaspoons baking powder.)
2 level tablespoons dried egg (dry) 3 level dessertspoons Fry's cocoa a pinch salt
2 oz. fat 2½-3 oz. sugar milk or milk and water to mix (just over ¼ pint)

Mix together flour, salt, baking powder and egg. Rub in the fat until the mixture resembles bread crumbs. Add sugar and cocoa, and enough liquid to make the mixture a dropping consistency. Turn into a greased 6" basin and steam for 1 hour. (Enough for 4-6.)

2½ oz. margarine 2 level tablespoons dried egg (dry) 2 level tablespoons dried milk (dry) ½ lb. flour 3 level tablespoons Fry's cocoa
water to mix (approx. ¼ pint) 1 level tablespoon syrup 3 oz. sugar 4 tablespoons water 4 level teaspoons baking powder

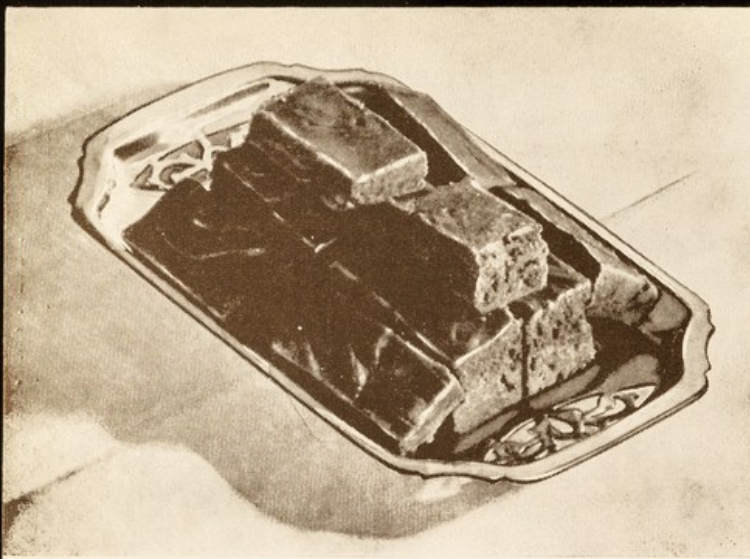
Cream fat and sugar; add 1 level tablespoon syrup and add dried egg dry. Beat in water gradually. Sieve dried milk, flour, cocoa and baking powder together and add to creamed mixture. Mix to a soft dropping consistency with the water and put into a greased tin and

bake in a moderate oven for 1-1½ hours. (This makes a good chocolate cake.) If small cakes required, this mixture makes about 18 small cakes and should be baked in patty pans about 15 to 20 minutes. (Ministry of Food Recipe.)



CHOCOLATE CAKES

SWEETS TOO!



CHOCOLATE FUDGE

3 tablespoons sweetened condensed milk (full-cream or skimmed milk will do) 4 tablespoons water 3 tablespoons sugar
1 tablespoon Fry's cocoa $\frac{1}{2}$ oz. margarine 1 teaspoon vanilla essence

Put all the ingredients into a 6" saucepan. Warm gently until the sugar is dissolved, then boil briskly for about 12 minutes if you're using full-cream milk, but 20 minutes for skimmed milk. Stir the fudge all the time it is boiling and reduce the heat a little towards the end of the cooking, when the mixture will become very thick.

CHOCOLATE TRUFFLES

2 tablespoons dried milk (rounded)
2 tablespoons Fry's cocoa (rounded)
3 tablespoons sugar (rounded) 1 table-
spoon margarine (rounded) 1 tablespoon
fresh milk $\frac{1}{2}$ teaspoon vanilla



Mix dried milk and cocoa in a basin. Melt sugar and margarine with rest of milk in a pan and when warm stir in vanilla, dried milk and cocoa. Beat till smooth, leave till almost set, roll into balls and dust with cocoa.

CHOCOLATE CLUSTERS

2 tablespoons sugar (rounded) 1 tablespoon Fry's cocoa
(rounded) 2 tablespoons milk walnut of margarine
4 tablespoons rolled oats a few drops of vanilla essence

Put sugar, milk and margarine into a saucepan, bring to the boil and boil for 2 minutes, then cool slightly. Mix cocoa and oats and stir into the pan, making a stiff mixture. Flavour to taste. Drop in small spoonfuls on a greased sheet and leave overnight to firm. Half oats and half wheat flakes make a good mixture and the cracknels are much improved by drying off in a cool oven or on the plate rack.

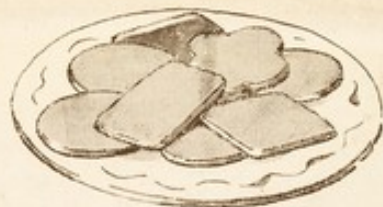
Test in the same way as toffee. Then remove the pan from the heat and beat the fudge well until it is almost setting. Pour it quickly into a greased tin and mark it into squares before it sets.

If you haven't a 6" pan, the fudge will need slightly shorter boiling in a bigger pan and longer in a smaller one.

CHOCOLATE BISCUITS

2 oz. fat 3 oz. Fry's cocoa 8 oz. flour dried milk
to mix 2 oz. sugar pinch of salt 1 teaspoon
vanilla essence 2 oz. grated raw potato

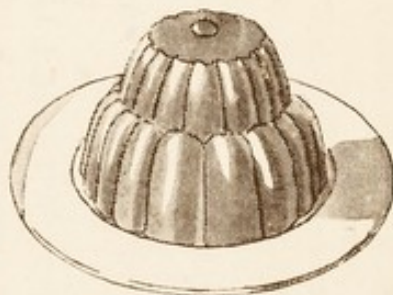
Rub fat into flour and salt. Add sugar, cocoa, potato and flavouring. Mix to a dry dough with milk. Roll out thinly, cut in shapes. Bake in a moderate oven for 15 minutes.



CHOCOLATE MOULD

1 pint milk 1 large tablespoon Fry's cocoa 2 large
tablespoons custard powder 3 tablespoons sugar
pinch of salt

Mix the custard, cocoa and sugar and salt with a little of the milk. Boil the milk and add to the blended custard, return to the saucepan and stir the mixture over the heat until the mixture thickens. Pour into a wetted mould and leave till set. As a party sweet make the above and 1 pint of custard and pour the two mixtures when hot into wetted moulds simultaneously (from either side). The two colours make a rather attractive sweet.



CHOCOLATE SAUCE

1 oz. margarine 1½ oz. Fry's cocoa 1 oz. flour
1½ oz. sugar ½ pint milk vanilla essence

Melt margarine in pan. Mix in flour, add milk gradually. Bring to the boil, stirring all the time. Allow to simmer 5 minutes. Add sugar and cocoa, which has been previously blended with a little milk, flavour with vanilla and beat well.



HOW DO YOU MAKE COCOA?

Try these three ways

Cocoa made with dried milk

- 1—Take one heaped teaspoonful of Fry's cocoa, two heaped teaspoonfuls of dried milk and sugar to taste.
- 2—Mix cocoa, dried milk and sugar in cup till they are well blended.
- 3—Add a little lukewarm water and mix to a smooth paste.
- 4—Fill up with boiling water, stirring all the time.

Cocoa made with a little fresh milk

Take one teaspoonful of Fry's cocoa, add sugar to taste. Mix cocoa and sugar dry. Make a smooth paste with a little cold milk. Add boiling water, stirring all the time.

Cocoa made with milk or milk and water

Make as above, using all milk, or equal parts of milk and water. Bring to boil in a saucepan. Whisk and serve.

