



Grandma's

Cookbook

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Almond Slice

Cooking time 20 minutes Gas mark 4

Ingredients

Pastry

Raspberry jam

Flaked almonds

For Almond Topping..

2 egg whites

4oz sugar

2oz ground almonds

Almond essence to taste

Method

Line a swiss roll tin with pastry and cover with raspberry jam.

Whisk egg whites and add other ingredients for topping.

Spread over raspberry jam.

Sprinkle over flaked almonds.



Almond Tarts

Cooking time Gas mark
20 minutes 6

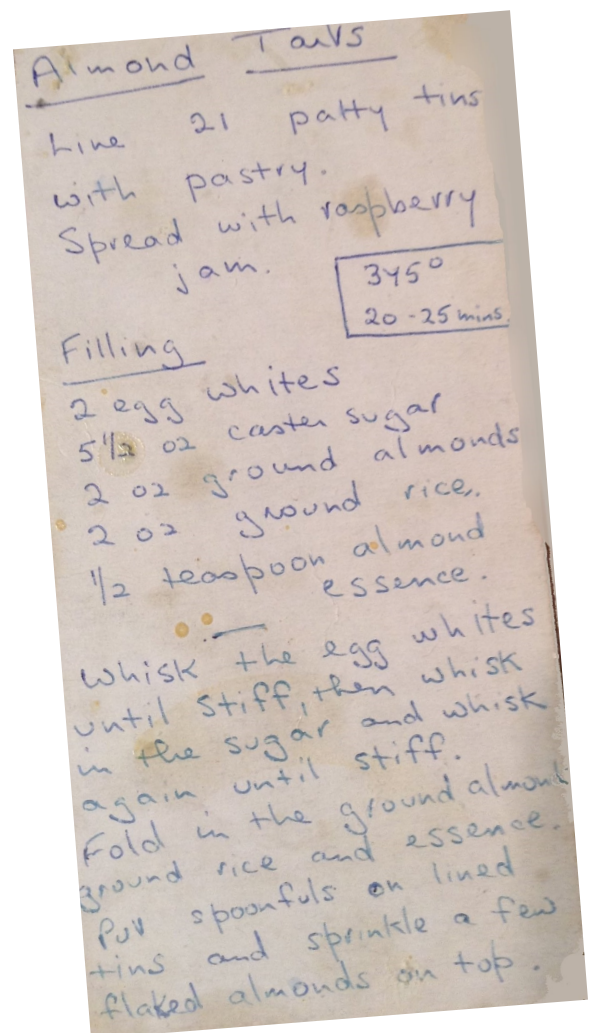
Ingredients

2 egg whites

3oz castor sugar

2oz ground almonds

Few drops almond essence



Method

Line a 12 bun tin with pastry and put a little raspberry jam in the bottom of each tartlet.

Slightly whisk egg whites, add castor sugar, ground almonds and a few drops of almond essence.

Put into tartlets and sprinkle a few flaked almonds on top.



Bakewell Tart

Cooking time Gas mark
35-40 minutes 3

Ingredients

Pastry to line round flan dish

4 drops almond essence

4 1/2 oz caster sugar

4 1/2 oz ground almonds

3 large eggs

3oz butter

Method

Bake pastry case blind at Reg 6. Line with raspberry jam.

Cream sugar and butter together then add rest of ingredients slowly.

Cover jam with topping. Then bake at Reg 3



Carrot Cake

Cooking time Gas mark
40-50 minutes 2

Ingredients

6oz coarsely grated carrots
6oz soft brown sugar
7 fluid oz corn oil
2 eggs, beaten
8 oz plain wholewheat flour
1 tsp bicarbonate of soda
1 tsp cinnamon
4 oz chopped walnuts

Topping

4oz cream cheese
2oz unsalted butter
Icing sugar

Method

Mix together in order given.

Bake in greased and lined 11 inch by 7 inch cake tin in the centre of oven. Leave to cool in the tin.

For topping beat ingredients together until smooth. Chill to firm up slightly then spread on top of cake.

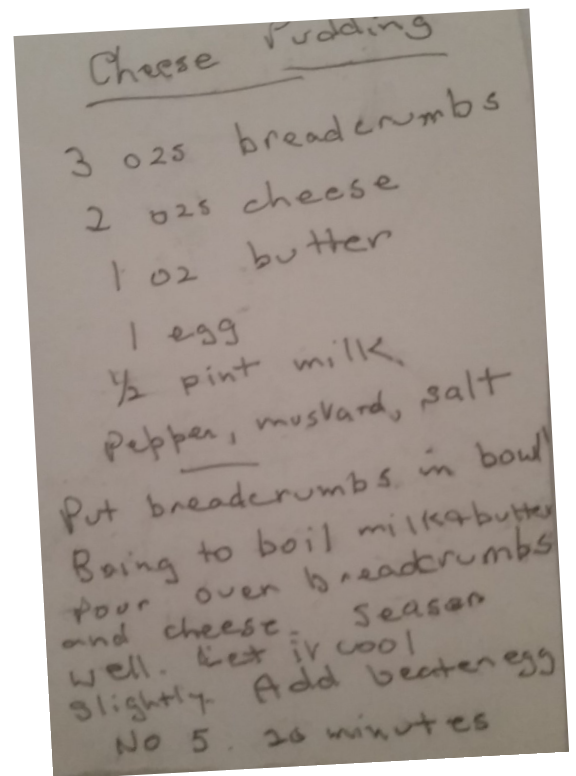


Cheese Pudding

Cooking time Gas mark
30 minutes 3

Ingredients

3 oz breadcrumbs
2oz strong cheddar cheese
(grated)
1 oz butter
1 large egg
1/2 pint milk
Pepper
Salt



Method

Grease dish, put breadcrumbs in bowl and add grated cheese. Put milk and butter in pan and bring to boil.

Pour milk mixture over bread crumb mixture.

Season well. Allow to cool slightly then add beaten egg.

Pour into greased dish and bake.



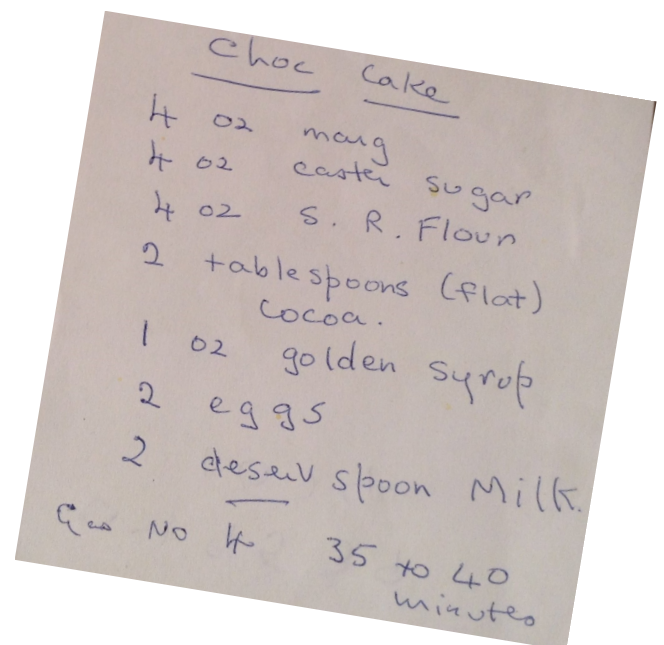


Chocolate Cake

Cooking time Gas mark
35-40 minutes 4

Ingredients

4 oz self raising flour
2 level tablespoons cocoa
4 oz margarine
4 oz caster sugar
1 oz golden syrup
½ teaspoon vanilla essence
2 eggs
2 dessert spoons milk



Method

Cream together margarine, sugar, syrup and essence.

Beat in eggs one at a time.

Fold in milk and flour.

When baked and cool cut in two and fill with jam.

Spread melted chocolate on top.

Use an 8 inch sandwich tin





Chocolate Caramel Slabs

Cooking time Gas mark
35-40 minutes 4

Ingredients

Shortbread base

3oz caster sugar

3oz margarine

1 ½ cups plain flour

1 teaspoons baking powder

Caramel Layer

4oz margarine

2 tablespoons golden syrup

4oz sugar

1 small tin condensed milk

Method

Mix together flour, sugar and baking powder.

Rub in butter and then make into a ball.

*Roll out and place on bottom of a rectangular cake tray.
Bake.*

*Allow to cool while making
caramel by melting other
ingredients together*

*Cover base and when cool
cover with melted chocolate.*



Choux Pastry for Chocolate Eclairs

Cooking time Gas mark
30-35 minutes 6

Ingredients

2 oz margarine

4 eggs

5 oz plain flour

Method

Place Margarine and $\frac{1}{2}$ pint water in pan and bring to the boil. Remove from heat and stir in flour, beat well. Return to saucepan to low heat and cook for 2-3 mins, beating continuously with wooden spoon until mixture leaves side of saucepan.

Remove from heat and allow to cool slightly. Whisk eggs, beat mixture a little at a time

Place pastry mixture in piping bags with $\frac{1}{2}$ inch plain tube and pipe 20 cm (3 inches) length onto 2 greased baking sheets

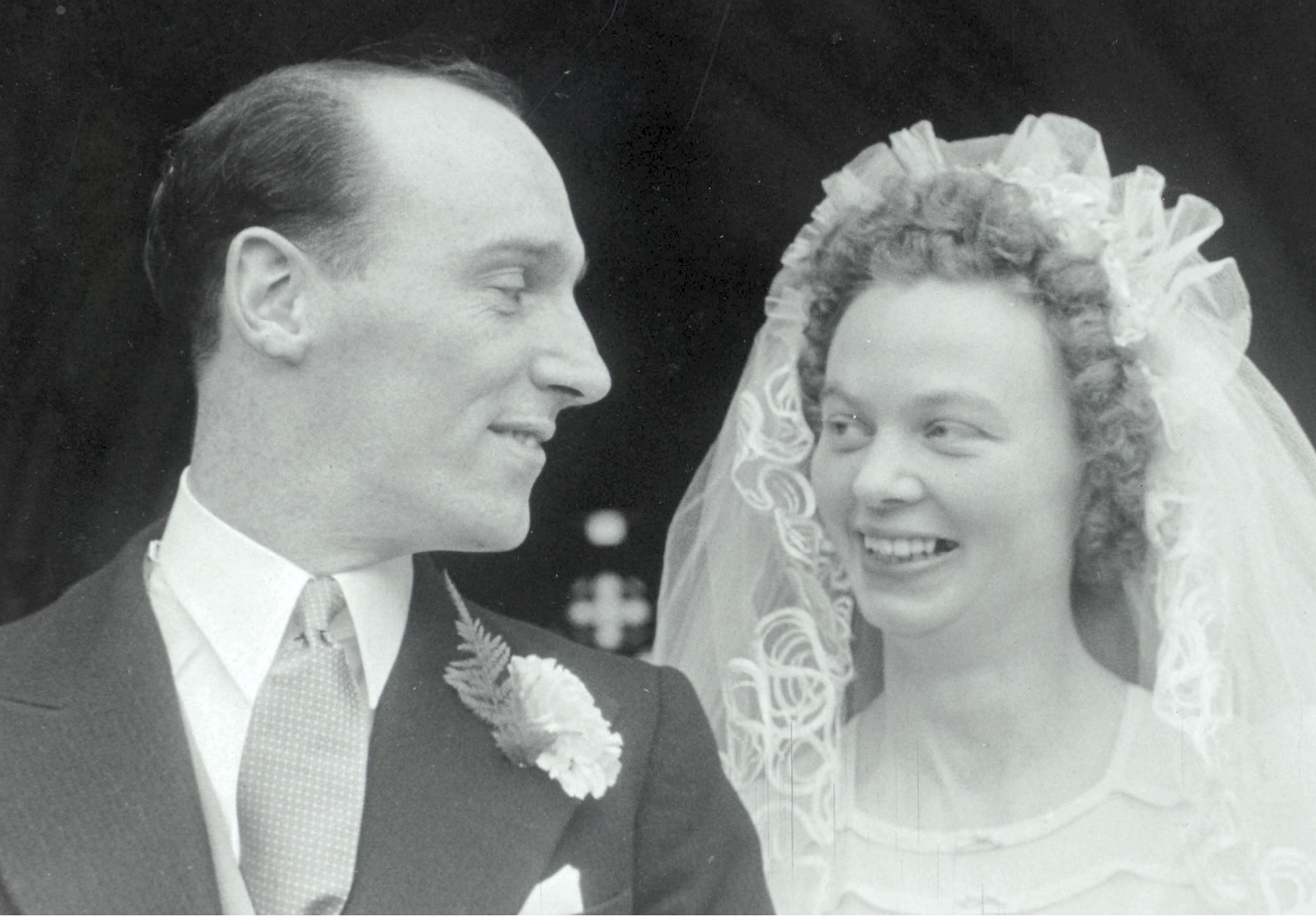
Bake at Regulo 6 in centre of oven for 30-35 minutes until golden brown and crisp. Remove from oven, split along one side of each to allow steam to escape. Leave on rack to cool.

Place $\frac{1}{2}$ pint double cream and 1 level tbs caster sugar in bowls and whisk till thick. Fill éclairs with cream.

Melt 4 oz plain chocolate and dip top of eclair and cool.

To freeze chill in fridge, then freeze on baking sheet. Place in freezer bags. To eat remove from bags and leave to thaw at room temperature.





Christmas Cake

Cooking time Gas mark
3 hours 1/2, 1 & 2

Ingredients

1/2 lb plain flour	1/2 tsp cinnamon
1/2 lb unsalted butter	1 level tsp baking powder
1/2 lb demerara sugar	4 oz cherries (chopped)
1/2 lb raisins	2oz ground almonds
1/2 lb currants	4 tspns brandy
6oz sultanas	
5 large eggs (beaten)	

Method

Line the base and sides of an 8inch square tin with grease-proof, then wrap folded newspaper round the outside and secure with string so 1 inch is above the tin.

Check over fruit for bits. Soak fruit in the brandy overnight. Cream the sugar and the butter together, add the flour, almonds, cinnamon, baking powder and eggs.

Stir in the fruit and mix well. Put in cake tin and place in the oven on top of folded newspaper and cover the tin with a piece of folded newspaper. Bake on Reg 2 for 1 hour, then Reg1 for 1/2 hour and Reg 1/2 for about another 90 mins





BRIDLINGTON

"SNAPS"
1952



Coconut Pyramids

Cooking time Gas mark
'Until golden' 2

Ingredients

8 oz desiccated coconut

1 egg white

8 oz caster sugar

Method

Whisk egg well and add sugar and coconut.

Rinse an eggcup in cold water to use as mould.

Press mixture into egg cup and tip onto lined baking tray.



Dundee Cake

Cooking time

2 hours

(reduce after 1)

Gas mark

3

Serves

4

Ingredients

6oz butter or margarine

6 oz soft brown sugar

4 eggs

8 oz plain flour

1 ½ level teaspoon baking powder

1 teaspoon mixed spice

2 oz flaked almonds

2 oz glace cherries

1 lb mixed dried fruit

A 'little' milk

Method

Cream margarine and sugar then gradually add beaten eggs. Stir in flour and enough milk to make a slow dropping constituency. Lastly add dried fruit etc.

Pour into greased and floured 8 inch cake tin. Cover with split almonds



Egg Custard

Cooking time Gas mark
20 minutes 3

Ingredients

Shortcrust pastry for the case, 2 tbs sugar
either bought or homemade

$\frac{3}{4}$ pint milk 3 eggs

1 heaped tablespoon cornflour

Method

Line base with pastry and prick over with a fork well, leaving some pastry hanging over edge . Bake blind for 15 mins at Reg 4.

Mix cornflour with a little milk then warm rest of milk and add to cornflour mix. Pour back into pan and bring to low boil.

Allow to cool a little then add well beaten eggs and mix in the sugar.

Carefully pour into the pastry case and grate nutmeg over the top before re-baking.





Flapjacks

Cooking time

5 minutes

Ingredients

4 oz butter

4 level tbs golden syrup

1 oz white sugar

8 oz rolled oats

1 ½ oz soft brown sugar

1 pinch salt

Method

Place the butter and sugar into a bowl and put in the oven for 1-1 ½ mins until the butter is melted.

Stir in the syrup and salt, then work in rolled oats until completely mixed.

Press the mixture into a greased 8 inch shallow dish.

Cook for 5 mins. Leave to cool in the dish and cut into pieces.



Ginger Biscuits

Cooking time 12 mins **Gas mark** 4

Ingredients

4 oz margarine

8 oz self raising flour

4 oz sugar

1 tbsp cold water

1 rounded tbsp golden syrup

1 tsp ginger

1 tsp bicarbonate of soda

Method

Mix margarine and flour, add sugar and ginger.

Heat water in a pan with syrup and bicarb of soda.

Stir into flour etc with knife.

Wet hands and roll into small balls. Press lightly with a fork dipped in cold water. Transfer onto baking tray.



Ginger Cake

Cooking time Gas mark
45 minutes 4

Mix together...

1 lb self raising flour

½ lb brown sugar

1 dessert spoon ginger

pinch of salt

Melt together...

½ lb margarine

Just less than a breakfast
cup of golden syrup and
black treacle

1 tin condensed milk

1 tsp bicarb of soda

Method

Melt margarine, syrup, treacle and condensed milk in a pan.
Add bicarb so mixture froths.

Pour onto dry ingredients.

Cook in the middle of the oven





Leek and Potato Soup

Cooking time

About 2 hours

Ingredients

375g leeks

30g butter

1 onion

375g potatoes

1 carrot

570 ml stock from chicken bones or cubes

1 stick celery,

Parsley

Good splash of milk

2 tsp sugar

Method

Sautee leeks, onion, celery and carrots gently in the butter till well coated.

Add potatoes, sugar, parsley and liquid.

Bring to boil and simmer for about 2 hours.





Lemon Curd

Cooking time

20 minutes

Ingredients

3 oz butter

6oz caster sugar

3 large eggs

2 lemons

Method

Put butter, sugar, lemon juice and very finely grated rind into a basin and stand this over a pan of gently boiling water.

Keep stirring then when the butter has melted, add the eggs, well whisked into the other ingredients.

Stir until mixture thickens which will take about 20 minutes.



Lemon Pudding

Cooking time Gas mark
40 minutes 4

Ingredients

2 oz self raising flour

2 eggs (separated)

2oz butter

1 large lemon (rind & juice)

½ pint milk

4oz caster sugar

Method

Add lemon rind to butter and sugar and cream together until soft. Add beaten egg yolks and a little flour. Stir in milk, lemon juice and remaining flour alternately.

Whisk egg yolks until stiff and fold in evenly.

Pour into a greased pie dish and bake



Golden Butter Biscuits

325°
for 15 min

- 7 oz S.R. Flour
- 1 rounded tablespoon Custard Powder
- 4 oz softened butter
- 3 rounded tablespoons Sugar
- few drops lemon juice.
- little egg yolk

Beat butter & Sugar to a cream, Add
lemon juice. Stir in flour mixture
Mix to a stiff dough with a little
egg yolk.

Date & Walnut Cake.

1 hour 350°

- 1/2 pint boiling water
- 8 oz chopped dates
- 1 teaspoon Bic. of Soda
- 8 oz castor sugar
- 3 oz butter
- 1 well-beaten egg.
- 10 oz Plain flour
- 1 teaspoon B. Powder.
- 1/2 " Salt.
- 2 oz chopped walnuts.

Topping

- 2 1/2 oz brown sugar
- 1 oz butter.
- 2 tablespoons Milk
- Wal.

9" tin. Lin.
Put water, dates
and B. of Soda
in about. & leave
to stand for 5 min
Clean sugar & butter.
Stir in egg with
water and dates.
Sieve flour, salt & B.P.
and fold in with
walnuts.

Topping
Plain all mixed
in pan except
walnuts and
boil for 3
min.
Spread and
decorate with wal.

Choc. Delicious Pudding

2025 butter

- 3/4 cup sugar
- grated rind of 1 orange
- 2 rounded tablespoons sifted
S.R. Flour.

1 level tablespoon cocoa.

2 eggs, separated.

1 cup Milk.

3 tablespoons orange juice

Beat butter & sugar to a cream
and add the grated orange
rind. Sift the flour with the
cocoa and stir in half at a time
mixing well between each addition.
Mix the egg yolks with the
milk and add in small amounts
alternately with the orange juice.
Beat the egg whites stiffly and
fold in lightly.

Pour into greased pie-dish, set in
another dish containing about
an inch of water. Mod. oven 350° F
about 40 minutes

Cheese Scones

very hot

475°

10 min

- 6 oz Plain Flour
- 2 teaspoons Baking Powder
- 1 oz Margarine
- 1 teaspoon dry mustard.
- 4 oz grated cheese
- Salt & Pepper
- Milk.

fork. Pour over syrup
icing

Walnut Cake

centre of
mod oven. (4)
1 1/4 - 1 1/2 hours

6oz Butter

6oz Castor Sugar

Grated Rind of 1 Orange

2 eggs

2 heaped tablespoons chunky marmalade.

3oz finely chopped walnuts

5 tablespoons Water.

10oz S. R. Flour.

Cream butter and sugar. Add Orange Rind.
Beat in Egg Yolks. Stir in Marmalade and Nuts.
Add water & stir in Flour. Fold in Egg Whites.

Minced Meat Tarts

12 8 ozs Plain Flour

9 6 ozs Margarine

3 2 ozs icing sugar.

Rub margarine into flour
and stir in icing sugar.

Knead well to form a
dough. Line tins. Fill
with mincemeat.

Topping. 8oz plain flour
8oz soft marg
2oz caster sugar

Cream marg. & sugar
until soft. Beat in flour
on top of mincemeat

15 - 20 mins Gas 6

Pea Soup

Bacon Shank

2 carrots Parsley
Celery
Onion/leek

1 - 1 1/2 cups lentils
1 - 1 1/2 green split peas
cups

2 - 3 pints water

Simmer for 3 hours

Malt Bread

Cooking time Gas mark
40 minutes 4 or 5

Ingredients

6 oz self raising flour

1 pinch salt

½ oz sugar

1 level tsp treacle

1 egg

1 level teaspoon
malt extract

2 oz sultanas

¼ pint milk

Method

Sieve flour, salt, sugar, sultanas and mix with treacle and malt extract to make a soft consistency.

Mix all well together and add egg & milk.

Line a loaf tin with greaseproof paper. Put in mixture.

Keep one day before cutting.





Nutty Biscuits

Cooking time Gas mark
15-20 minutes 5

Ingredients

4 oz margarine

4 oz sugar

4 oz porridge oats

4 oz plain flour

1 tsp vanilla essence

1 level tblsp golden syrup

1 Level tblsp water

1 level tblsp bicarb.

Method

Cream margarine and sugar, add vanilla, syrup and water.

Add porridge, flour and bicarb.

Roll into balls.

Place well apart on greased tin.



Oat Slices

Cooking time Gas mark
30 minutes 5

Ingredients

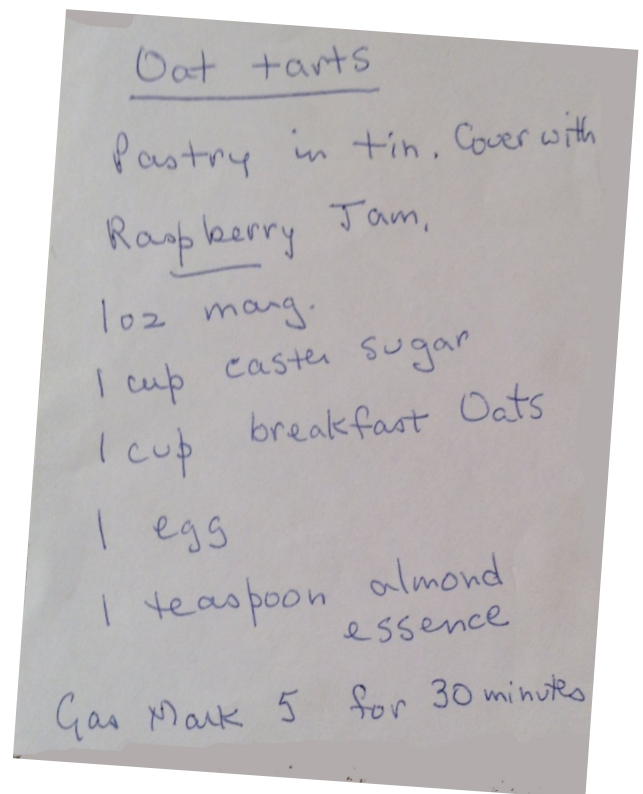
Ready mixed Pastry
or make own
Raspberry jam
1oz margarine
1 cup caster sugar
1 cup porridge oats
1 egg
1 tsp almond essence

Method

Line swiss roll tin with pastry.

Cover base with raspberry jam

Mix rest of ingredients together
and spoon over jam



Potato Scones

Cooking time Gas mark
10 minutes 7
(about)

Ingredients

8oz potatoes

4oz plain flour

2oz butter

$\frac{1}{2}$ tsp baking powder

$\frac{1}{4}$ tsp salt

Method

Peel potatoes and boil until tender. Drain well and mash with butter. Sieve together flour, baking powder and salt and add to potatoes.

Knead well and roll out to half inch on a lightly floured board.

Cut into rounds and prick with a fork.





Scones

Cooking time Gas mark
10-15 minutes 6

Ingredients

8 oz self raising flour

1 egg

2 oz butter

'some' milk

2 oz sultanas

1 tsp salt

2 oz sugar

Method

Rub butter into flour, add sultanas and sugar, beaten eggs and enough milk to make moist pastry. Roll and cut.





Sponge Cakes

Cooking time Gas mark
20-25 minutes 4

Ingredients

4 oz self raising flour

4 oz sugar

4 oz margarine

2 eggs

Method

Cream sugar and margarine. Add flour and eggs alternately. *For chocolate cake add 2 tblsp of cocoa instead of some of the flour.*

For coffee cake add a heaped teaspoon of instant coffee mixed with a little hot water.



Shortbread

cooking time Gas mark
20 mins 5

Ingredients

4oz margarine

6oz plain flour

2oz sugar

Method

Rub Together. Roll till $\frac{1}{2}$ inch thick



Tea Brack

cooking time

1 hour

Gas mark

3 or 4

Serves

4

Ingredients

1 cup cold tea

1 cup sugar

2 cups self raising flour

1 cup mixed dried fruit

1 tsp ground ginger

1 tsp cinnamon

1 tsp mixed spice

1 egg

Method

Put tea, sugar, fruit and spices into a bowl and soak overnight.

Add the self raising flour and beaten egg. Mix well.

Bake in a 1 pint loaf tin.





Vanilla Filling

Makes very good cake filling

Ingredients

1½ dessertspoons
cornflour

½ pint milk

sugar to taste (about 1½
tablespoons)

Pinch of salt

1 egg

1 drop
vanilla essence

Method

Warm milk a little while blending cornflour with a little of the milk.

Add beaten egg to cornflour mixture and then stir in hot milk. Return mixture to pan and heat till thickens. DO NOT BOIL.

Add sugar.

When cold add vanilla essence.





Vegetable Lasagne

cooking time gas mark
30-45 minutes 5

Ingredients

8 oz carrots (peels and thinly sliced)	2 level teaspoons of flour
8 oz courgettes	½ pint milk
trimmed and thinly sliced	Salt and pepper
4 oz green pepper seeded and thinly sliced	6 oz Lasagne
1 chicken stock cube	6 oz English Cheddar Cheese (grated)
1 oz butter	

Method

Place the vegetables in a saucepan with the stock cube and ¼ pint of boiling water. Bring to the boil and cover, simmer for 10 minutes.

Melt the butter in a pan, stir in the flour and cook gently for 1 minute, stirring. Remove pan from heat and gradually stir in the milk. Bring to the boil and continue to cook, stirring until sauce thickens. Add seasoning to taste. If sauce is too thick, add the stock from vegetables (just a little)

Make alternate layers of lasagne, vegetables and cheese using 4 oz in a 3 pint shallow oven proofed dish, finishing with a layer of lasagne.

Top with the sauce and sprinkle remaining cheese on top.



