

Baking Queen Cakes



Penny Kinnear, Alpha Chapter.

This Queen Cakes recipe was originally published in a Woman's magazine in 1953 to celebrate the Queen's coronation. Can't remember which one I found it in but the recipe even appeared in "Australian Women's Weekly Food Magazine". This was how I put it together for my "After School Cooking Club" for Y5 & Y6 pupils. Each pair had a copy which they had to follow. Very successful. Hope these are useful.

Forgot to mention that this will be the second Coronation which I will have watched on TV. I was 5 years old when I watched Queen Elizabeth crowned in 1953. We were all crowded round a very tiny television set (in glorious black and white) at my paternal grandmother's house. I can still picture it.

Method:

Cut the chicken into bite-sized pieces, and place in a large bowl.

Mix the mayonnaise and the crème fraîche together in a smaller bowl.

Stir in the curry paste and mango chutney.

Season and taste.

Gently combine with the chicken, spring onions and grapes.

To serve, place the salad leaves on a large dish, rice around the edge, and chicken on top of the leaves

Garnish with chopped coriander and reserved spring onions

Note:

The quantities are very approximate – I seldom stick to them. So, make it your own – add extra curry powder if you like it more spicy.

I never usually mix fruit with anything savoury – as my friends will know - but the white grapes add moisture, a little sweetness, and a lot of crunch. Enjoy!



Barbara Kern, Alpha Chapter.

Coronation mug 1953.

Preheat the oven to 180C/350F/Gas Mark 4

⇒ Cream the margarine and sugar together.

⇒ Add the eggs a little at a time beating well.

⇒ Fold the flour into the mixture with a little milk, if necessary, to give a soft dropping consistency.

⇒ Add the fruit and mix well.

⇒ Place spoonfuls of the mixture into a greased bun tin or cake cases.

Bake for 15-20 minutes until firm to the touch and golden brown.

Cool on the cooling rack and sprinkle with a little extra caster sugar.

Method

110g (4oz) self-raising flour

110g (4oz) caster sugar

110g (4oz) soft margarine

2 eggs (beaten)

60g (2oz) dried fruit

Cake Cases

A little milk (if necessary)

A little extra caster sugar.

Ingredients

Veronica Wagstaff, Gamma Chapter.



Coronation Party in 1953

Knitted Coronation figures on a pillar box.

Joan Carroll, Alpha Chapter.





The Dorchester ready for the coronation at night.



Penny Kinnear took photographs of The Dorchester. Here it is ready for the coronation. Seen during the Day.



Penny Kinnear. A cake fit for a king.



Unity Harvey
All ready for the
Coronation Party.

Diana Bell, Alpha Chapter.



A model of the Coronation Gold Coach from 1953.



Tea at The Amelia. Anne Goldstein, Gamma Chapter.