

Doris Bygraves



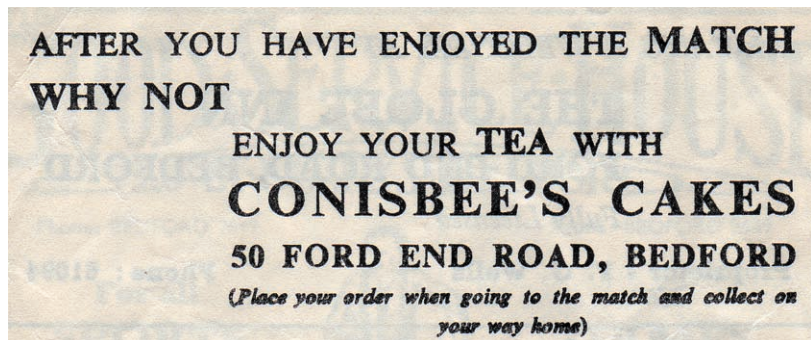
The shop that was previously Parks' Baker's

I worked in the baker's shop in Ford End Road; it was called Parks' but owned by M. Bygraves, no relation to me. When that was sold, I moved to Manna Bakeries, also in Ford End Road. I think I worked there for about 10 years and enjoyed every minute.

I have always enjoyed baking and in my time have made hundreds of cakes for different functions i.e. Moravian parties, and family get togethers. One of my favourite recipes was chocolate slices. These were favourites with children and adults alike.

Chocolate Slices

*6 oz plain biscuit (rich tea)
4 oz margarine
4 oz caster sugar
4 oz drinking chocolate
1 egg
4 oz chocolate cake covering*



Advert from Bedford Town v Arsenal programme (Jan 1956)

Crush biscuits. Put sugar and margarine in a saucepan and heat gently until the margarine melts. Remove from the heat and stir in the drinking chocolate, egg, biscuits and mix well. Put into a shallow tin (14ins x 7ins) and smooth the top. Break the chocolate cake covering into pieces and place in a basin standing in simmering water. Stir until chocolate melts. Spread over biscuit mixture. Cool, then cut into 16 pieces.

Fast and Simple Cake from Poland by Irene Protaziuk

My husband's mother gave me this recipe and I used to make it in Poland.

*2 glasses of plain flour
Glass of sugar
Glass of oil
Glass of milk
2 eggs
1 tsp of baking powder
3 or 4 apples*

Stir the first six ingredients in a mixing bowl. Peel the apples and slice into eight pieces, then stir them into the other ingredients. Put it into a cake tin and cook at 200° for 40 to 45 minutes.