Acc 12242

Mrs Janet Maule her Book of Receipts

June: 25:
1701:

One artichock pye

Taike the bottoms of sixe artichocks boyld very tender; putt them in one dish and some vinegar over them seasone them with ginger & sugar and a litle mace whole, and putt them in a coffine of paste When ye lay them in, lay some marrow & dats slised and one few raisens of the sune in the bottome with good store of butter; when it is half backen, take one gill of sack, being boiled first with sugar & one gill of orange put it into the pye & sett it in the oven againe til ye use it

One Calves foot pye

Taike your Calves feet, boyle them Blench them, then boyle them againe til they be tende then taike out al the bons, seasone it with clous, mace, ginger, & sinamone, as mutch as ye think good then putt in a good quantitie of currans & butter, liquor your pye with whyte wine and vinegar

One Capone Pye

Capons and hens Butter them weil and let them be liquored with vinegar, ale, and spyce

One Chiken pye

Butter your Chikens weil strou them over with Gooseberries in somer, & Currans in winter & liquor your pye with Wine

One Chiken pye one ye way

Taike your Chikens and Cutt them in two peices and in with them the bottoms of artichoks weil boyled & marrou Swetten them with Rasins & Currans with grated nuttmegs & goose berries in stade of artichoks in t

of year with Limon pile & orange pile & Cordesidron all in slices above above the fruits then taike your pye & putt it in the oven & maike radie a quantitie of Caddel againe it come out of the oven boyled with whyt wine & sugar and taike the yocks of Edges weill beate and put them among the wine while it is boyling stil string it for feare of Curdling then taike up the lid of the pye & pour in the Caddel

A Black Cock pye

Bray the bons but keep the skins whole putt on a greatt deall of buter seasone it with pepper, salt nutmegs clous, mace, & smamone liquore your pye with Claret wine

A date pye

Put butter in the bottome of your pye then one rou of apels then one rou of dates, & then a rou of apples with amber-grease, sinamon, nutmegs & ginger sugar it weil liquor it with wine betwixt every rou and then strou it with some of the same spyces

Are Eal pye

Skine them and taike the heads and tails away & lay them in your pye strouing brayed Cannel mace and clou among them but ye moft lay them whole in the pye putting a litle shred parsley and swet herbs among them putting butter on the top when it is half baken liquor your pye with sek or Whyte Wine

A Goose pye

Let the Googe be garnished with oynons butter & spyce or taike pepper and Salt then boyle hir & putt in hir a Capone & stuff hir with Clous, nutmege and mace and for one turkie pye taike the same spyces

To Backe a Goose

Brake the bons of your goose & parboile it then seasone it with pepper and salt and one litle Clous & mace, if ye plase ye may take one Rabbit or two with it becausse your stable Geese are very fatt and your Rabbits drau— if ye doe not Carv either backe it in good hott butter past

A Hare or Rabit pye

You shal taike buter aboundance, grate and smal Rasins & spice, liquor your pye with Claret wine

To Backe one hare

Taike the beft of the hare minched & seasoned with pepper, salt and mace then marke one proportione of the head and shoulders as ye make for a hare paste and lay it in a lace of flesh and a layer of lard of buter aloaft and beneath, and make a galantie for it in a saucer

To backe rabits to be eaten Cold

When your Rabbits are parboiled taike out all the bons ye can gett and lard them then seasone them with pepper salt clous, mace and nutmegs, with good quantity of savorie and forced meat then putt them into your prepared Coffine putt in butter and close your pye backe it and when it is Cold fil it with Clarified buter

One Hearing pye

Put a great store of sheed oynions with Currans and rasins of the sune both above and under the hearings & store of butter putt them into your pye and backe them

A Lamb pye

Taike nutmegs, sugar, Cannel, pepper, salt & butter put them in your pye then liquore it with Wine

Minched pyes

ffirst a dish of minched pyes with four in a dish mmch them weil and smale them with sweat Let them be sauced with vinegar, swine and spyce then put in Currans & a few grate rasins on the toop of your pye or taike ane leg of muttone cutt of the flesh from the bons and par boile it then put in two pound of the best muttone seuat and sheare it very smal their sprade it a broad & season it with salt Clowes, ginger mace and Cannel weal beatt then putt in good store of Currans & Rasins a few dates and some orange pile shred, and mix them al weil and fil your pye their with and strou good store of sheugar on the meat and when it is backen then strou sheugar on the toop then serve it up Also ye may make minched pyes of tender beaff and veall or neats Tounques, only the beaff should not be parboyled but mutton, veal and neats tongue moft be parboyled only veal requires more seuat then the rest, add boyled Cromak s to the neats Tongues

to make ane mincht pye of Edges

taike the yolks of two dozyn of Egs hard boyled shred them taike the same quantitie of beaff seuat half ane pound of pyppins a pound of Currans weil washed and dryed half ane pound of Sugar ane pennie worth of beaten spyce a few Carraway seeds a litle Candied orange pile shred, a litle verjoice of rose water, fil the Coffine and bake with gentle heatt

Ane muttone pye

Cutt your muttone in Considerable smal peices and strou a litle pepper and salt in the bottome of your pye then putt in your muttone, with a greatt deall of butter season it weil with pepper, season it weil with pepper and salt Cover the toop of it with plum damnes & rasens when it is half baken liquor it

With ale and a litle grated nutmeg or take muttone & shie it thine and sauce it with the sirop of stoved plum damices, if ye would have it leike venisone, if otherwayes brake it with the bons & putt it in the pye for a legg of muttone take three fourt parts of flour

An Oyster pye

Seasone your oysters with nutmegs, pepper, salt and sweat herbs, half boyle them, then putt ym into your pye with two or three blads of mace, half a sliced Lemmone and the marrow of two bons rolled in the yolks of egs and some butter liquor your pye with butter and shugar use two nutmegs to a chapen of oysters and as mutch pepper as the quantitie of thre nutmegs but less salt and one spoonful of sweatt w

A pigeon pye

Putt a litle pepper and salt in the bellies of your pigeons then stop them ful of butter, then putt in a grate dealt of butter in your pye about them then gir them a litle sinamone mace nutmeg and cloves beat altogether, when it is half baken liquor it with wine

A pig pye

Flay your pig and cutt it into peces and seasone it with pepper, salt nutmeg, and large mace, lay into your coffins good store of raisens of the sun and currans and fill it up with sweatt butter so close it, bake it and serve it up

A pluck pye

It is made after the manner of a calves foot pye

A pout or partridge pye

Take currans and raisens, limon pile and orange pile condesidrone, when it is halfe baken taike claret wine cannel and sugar, boyle it very wel and liquore youre pye with it sett it in the oven againe till it be radie

Ane Quince pye

Taike a quart of flour ane pound and ane half of butter
sixe egs thertie quinces, three pound of Sugar, half-
ane ounce of Sinamone half ane ounce of Sinamone with
as mutch Ginger, and als mutch Cloues and Rose water
make them into a tart, and being baken strau on
double refined Sugar

A Salmond pye

Buter it wil strow it with pepper give it a litle
sweat herbs smal shorne liquore it with vinegar
& ale

A Turkie pye

Let it be made after the forme of a Goose pye and
liquor it with wine

A Veal pye

Let it be cutt in considerable peices and let them be
saussed a night before ye putt them in with spyce and vi-
negar then put in butter and then liquore your pye
with wine

A Whyte pye

Let the almonds be leike mustard and wash
yor bullet alwayes with a litle sacke and When
that is done Sugar it wel, and putt it in as mutch
Sack as wil make the lyrine as thin as the Custard Let
both the flame and it be coloured with Safrone

A Whyte Wine pye

Take a pound of almonds and blensh them beat
them very smal When they are very mall beatte them
with a litle rosewater then take a litle sack and
a litle Sinamone and fil your pye therewith
& the whyts of two egs wel beat liquore it with
Whyte Wine

A Contract Pye

Make your sole als broad as your oven wil con
taine ane peck of flour and two pound of butter
wil serve, it hath no cover Butt sett one crust
with eight or nyne Corners, with a pigeone on each

of them and sparrows, in the vacant places wch pi-
geons must be weil picked and draun with the wings
handsomlie sturt, as they flying, or standing close with
a smal scure doune throu the head and neck to make it
stand straight as it were alive so parboyle them a-
little in salt and water laid flatt in the pan on their back
being taiken out and cold, stuff them with faired meall
of mutton and sweatt parboiled and minched exceeding fine
wrought up with Currans and all sort of spyces suche
as mace, Cou, Cannel, & nutmegs al beatten fine & yolks
of egs stuff your pigeons with these Ingredients take a
sheet of very thin paste & cover each pigeone and so cutt
feathers according to art and cover each pigeone by them
selves, sick lick stuff each of your sparrows with sliced
dats currans and grated whyte breade and the foreaid spyces
sweatt butter and yolks of egs al wrought to gither, your
pigeons being stuffed, Sett in each Corner putrie and Cur-
rans before them stoned and beat almonds before another
or any sort of fruit being stoned your sparrows must
be feathered as your pigeons & so bake them without a-
lidd Sett the heads of your pigeons stand ire to the bo-
die of your pye, or to the Corners as ye please the pige
ons wil be better raw then parboiled When your pige-
ons are rau Sett them on peices of Leaven on the
sole of the Joynt that is uppermost to make them
stand straight ye may stuff them with dats or
other Ingredients If ye please Sett in a hen in the
midle of the pye and feather it according to art &
sett a sparrow feathered on her back

To make french bread

To half ane peck of flour take fiveteen egs
and cast them weil with some sweatt milk a litle
barm Knead al this togither mmde to warme your
milk a litle make them a smal trencher breadth
mmd to take out the halfe of the Whyts if ye would
have them light —

To make short bread

Taike one peck of flouer and two pound of salt buter and melt it having your flour on the table pour in your butter and ane chapen of barme and a litle cold water do not work it too mutch nor lett not your oven be to hott, daub on the head

To make ane aple Cake

Taike fix aples very large, pare them cutt them smal make soak on the fire with a litle rose water add therto two ounces of sugar, a litle beaten Cannel, when this boyled soft taike it off then take ten egs beat them then taike the grate of a penny Loaf and a spoonful of fine flour, mix altogither this yo may bake in a plate, or in a Chafin dish with hot singers or in ane oven with good store of sweatt butter but in the oven garnish the dish or lips of the dish with puffpaste to serve it take seck and sugar streamed on the top of it

A Bamberrie Cake

Taike three pound of flour, three pound of Currans three quarters of a pound of fine sugar then taike a few Cloves, mace and Cannel beatt them altogither then taike half ane pound of almonds grinded lick mustard with a Bullet then taike ten egs keep out four whyts beatt the egs then taike ane mutch ken of barm then beatt your barme and eages togither then taike half a mutchken of cream and boyl still stiring them over a soft fyre Taike also three quarters

three quarters of one pound of butter; melt it with half one mutchkene of seck and the forsaid Cream — Then lett your seck Cream butter, egs almonds, and barme be al mixed togither with a litle of the sirup of oranges Then taike your flour Currans and spyce, and sugar al wel mixed togither and maike one hole in the midle of your flour, and putt their in your mixture then mix altogither and make your Coffine of gray paper and putt your mixture their in then sprade it over with the back of a spoone to make it round Sett it in to one ordinar hott oven It will taike one hour to bake it in: after it is baken take the whyte of one egg mix it with a quarter of a pound of your Candebroad shugar, putt it on the top of your bun glazing it with one feather Then Cutt the paper wherof ye made your Coffine about the edges of your Bun and take it of but let the paper under the sole of it stand Then sett it in the oven again to harden the glazing and keep as whyte on the top as milk

Cheese Cakes

Take a mutchkine of hard Curds and press them and beatt them in a mortere as for tender Curd and take a litle sweat cream & putt in amongst them, take half a dozyn of Calour egs, putt away two or three of the whyts as ye pleaze and beatt the yolks with the rest of the whyles very well and a litle grated whyte bread and currans sugar and Connel to your taste & putt in your Coffins wch must be made of wel buttered paste

A Gooseberrie Cake

Take one Chapen of green gooseberries pick them and stove them with two spoonefuls of rose water two spoonfuls of seck half one pound of sugar one rop of beatten Connel when ye have stoved them to the height of a marmolatte, Caft nyne egs and mix them with seck and half one pound of sweatt butter, sett on a Chaffine dish and putt

and putt the same therin with after this manner ye may
make one Cake of any maner of fruits strou shugar
and Cannel on the top of it if ye boyle it in any oven
garnish the lips with puffpaste

Ploumb Cakes and prembees

Take what quantitie of flour ye please mix it
with rafins, currans Carrie and any other sort of sweatt
spices ye think Take a litle sweat creame and some
fresh butter, melt them togither Take halfe one mutch=
ken of seck with a litle salt butter with the yolks of
egs, take one pound of sugar, a litle rosewater Lettal
these be mixed togither bake them in the fashione of
one bin on a sheet of gray paper Cutting the tops or edges
as ye think fitt, then take the yolk of one egg
wel beatt and glaze it on the top, make prembees
after the same fashione only add Cordecitron, limon
pile and orange pile.

The Exact way to make a plumcake

Take a peck of flour two pound of butter a mutskine of
seck boyle your butter wel and seck together then take
a large mutskine of barme and a gil of rosewater wett
your flour with these Ingredients, take two ounce of
Cannel or more halfe one ounce of Clous and half one
ounce of nutmeg, a quarter of one ounce of mace and
als mutch beatt Ginger and two ounce of annisseeds wel
picked and made Clean Beatt al your spices very wel
mix them with your flour before it be wet and
your seeds also Knead them butt not to mutch altogi=
ther with one pound of sugar Take of your sheat for
covering your Cake Take four pound of currans wel
cleanged and rubbed, two pound of rafins stoned and min
ched, a pound and one half of Cordecitron, als mutch
of orange pile Cutt smal, so Knead al the fruits up

up in your leaven and cover it with your sheet of paste taken of before and putt it out the breadth ye would have it, putt in the seeds and daub it in the head with a bodken so sett it in a quick oven not to slow so glaze it and indent it to your pleasure being baken before and cold

A Ryce Custard

Boyle your ryce wel then take almonds and beatt them then take and beatt six ~~yolks~~ whyts of egs then take Cannel, sugar and sweatt butter and putt them in to your Crust

A Sett up Custard

Take a mutskine of sweatt Crame, twalfe yolks of egs beatt, a litle rosewater Sugar and Cannel, Lett the Custard be half baken, then putt in your liquore, and when your Custard is baken then strow on the top theirof sugar and Cannel

Laven for set up Crust or sett on

Putt your butter in cold water lett it stand on the fire til the butter be all melted then lay your flour on a table, and make a hole in the midle, then putt in your butter and water scadding hott, knead your laven as quicke up as ye can always keeping the graine of it whole knead it up stiff take two pound of butter to a peck of flour

Laven for Custard

Take water without any butter, when it is scadding hott putt it in your flour, knead up your Laven very stiff, make up the Coffins, setting in the oven before ye fill them

Laven for Lard pasties

Take als mutch quantitie of flour as ye would have your peice of mate of bigness, then take butter among your flour with two or thre egs, then take als mutch Cold water as wil knead it take two pound of butter to a peck of flour

Laven for Tarts

Take a pound of butter ~~to a pound~~ of flour melt your butter in your water left it be scalding hot when ye putt it in your flour, work it up pretty stiff

A Beef pattie lick Head Dear

Take fresh beef of the finest without sewrat or singus and mash it as smal as ye can, and seasone it with salt and pepper and putt into it two spoonfuls of malmesey then take laird and a layr of beef cutt the laird smal and then lay ane layr of each of them and Lay a chin of beef upon it lick venisone and so close it up

A Pigeone pastie

Take ane peck of flour two pound of butter, putt the one half in your flour keep the other half, keep the other half for your meatt when your coffine is raised putt in the bottome of your coffine pepper salt and a little butter, with a few sweet herbs sliced and slices of bacon bram and boiled neats tongues and a layr of pigeons stuffed with wheatt bread currans, butter sugar, nuttmeg and Cannel, wrought together and wett with egs with a few of the sliced swett herbs amongst it so make balls of the same stuffing some round and some long al smal and Lay in the vacant places betwiset your pigeons then Lay slices of bacon and neats tongue above the pigeons, with all the former ingredients as before do it and bake it and being half baken liquore it with Claret wine

To make a Rufft paste

Take a fourth part of flour Knead it with two egs and a little rose water and clear wel water together then roll it out with a rolling pine, Cutt

cut it in four peices and lay four bits of butter on the same strouing a litle flour above your butter, layng every peile one above ane other then rol it out againe with your rolling pine, do this five or sixe tyms then rol it out and make it conforme to your plate where=in putt in any thing ye please

For ordering yor puft paft

Take a fourthe part of fine flour six eggs and some rose water, and wett a litle of your flour with this and roll it out with your rolling pine unkead then take a pound of sweatt butter part it in four or five parts putting on part in litle peices on your lavein being wett strou a handful of flour on it double it over and beatt it with your rolling pine and so drive it out then double it againe with outt butter then work it againe with ane other part of butter and flour and againe without butter and so til al your butter be wrought up forme it as ye would have it your butt in the sommer most be laid in cold water to make it hard and wrought in a cold roome and in frost worke it with your cold hand ere ye putt it in your lavein, or ye may putt al your butter on at once your flour most part being wett and three or four workings wil serve

A Venisone paftie

When ye have poudered your bench of venisone over the sides of it by taking away al the bons and sinous of the skine or fatt, seasone it with pepper and salt only beatt it with your rolling pine and proportione it with the paftie being made with a paste of fine flour, and about three pound of butter and twelve egs worke it up with water into a stiffe paste as ye can drive it forth for your paftie lett it be as thick as a mans thoumb roll it upon a rolling pin, and putt under it a couple sheets of lap paper

wel floured then your meat being alradie minched and beaten proportione it upon the paste to the breadth the lenth of the renisone round with your feather with the wheatt of ane egg wel beatten and putt on a border, season your paste and turn over your ovr leafe of paste so close up your paste then drive out ane other border for garnishing the syds up to the top of the paste so close together by the rolling pine by roling it up and doune by the syds and ends and when ye have flourished your garnishing and egged your paste rent it att the top, sett it in ane oven and let it have four or five hours baking then draw it or make it with ember grease rosewatter Cannel nuttmeg and ginger butter it wel liquore it with wine and strow it with grate and smal raisens

Ane apple tart is made with Sugar & Cannel liquore your pye with wine

A Cherrie and goose berrie tart the same way

A Tart of Codled apples

Pair your apples and take out their core putt them in a stoup and sett them in a pottful of water boyling then take them out and putt them into sugar rosewater, Canel, and whyte wine sweatt creame when it is half baken

To Colour Tarts

Take a quarter a pound of raisens and als mutch ~~rye~~, a mutskine of creame, a quarter a pound of prins a quarter a pound of sugar, a nutmeg, a litle mace a pynt of milk a Chapen of wine, a good handful of spinage with a dozyn of Color egs take your sweat milke and your rice and boyle it til it be soft and als thick as ye can steere it about with a spoone, clouesnutmeg and mace take it altogither, beatt it and straine it, take your egs, putt the wheats on way and the yolks ane other way taike the other half of

of your Crame with the whyts beatten and boyle it
till it be thick with a litle safrone Taike pruns and
step them very wel, stone them and sweaten them with
sugar, then taike your spinnage blade it boyle it wel
in spring water. sweatten it well with sugar and the half
x of your rice and warme it over againe for the lightreds
with a litle Cuffancel wel beatt for a purpie boyle it
very wel for the roots take the blacks that is pruns and
hart them hollow, make your lavers green with spinage
Cast over it a litle of musk dried sett it into a very hott
oven, bake it very hard

For a Cheese Cake

Take the remander of the whyts and a litle wel
beatt Curds with a few Currans

Tarts of Green pease

Take them when they are green par boyle them and
Dral them then take the water quite away from them
and put them in your tart, making after what fashione
ye please, then take marrow whole out of the bons and
wett it among yolks of egs, rolling it among flour lay
them on the top of the pease with sweatt butter sugar and
cannel, so serve it with sugar on the top

A Plumbe Tart

Taike your greatt Wal ploumbs before they be fullripe
putt them in a pot with spring water and when they are a litle
scalded, taike of their skins and putt to your ploumbcakes some
sugar and then fill your tart with a litle sinamone and
so bake it

A Rice Tart

Boile your rice and pour it into a sowin sieve then sea-
sone it with sinamon, nutmeg, ginger, and pepper, and
sugar, the yolks of three or four eggs then put it into your
Tart with the juis of one orange, then close it, bake it

and yee it scrape on sugar and serve it up

Jeffinie Tarts

First weat your tarts with butter and Cold water and
rol it very thin, then lay them in layers, and be tween
every layer of aples stroy some sugar and some lemon
pile cutt very smal, if ye please putt some fennel seed to
them then putt them into a slack hott oven and lett them
stand one hour and more then taike them out and take
rosewater and butter beatten togither and wash them over
with the same and stroū fine sugar upon them then
putt them into the oven aggin lett them stand a litle
while and taike them out

Tirtie Tarts

Tour in a dish, baken with appels, & stoved with sugar

To maike Wiggs

Taike a large fourth part ful of flour, putt a quar-
ter a pound of sweet butter amongst boiling water
knead your flour into a pastie with that liquor add
theirto half a pound of Currans a quarter a boost of
Carrie, marke ful a swake paste with weat barme
of this ye may make adozin of Wigs

To make Curd Cakes

Taike a pynt of Curds four eggs heat them weil
putt in some sugar, ~~heat~~, a litle nuttmeg and a litle
flour stir them weil togither, drop them and fry
them with a litle butter forgett not to press the
whey from the Curds and brake them with a spoon
as smal as ye can.

To make Rice pancakes

Boile your rice in water and then in nieumilk
till it be very tender, mingle among it a litle flour

to seasone it, yolks of egs and but half the whites
mingle it with butter and Crome, putt in a little nutmeg
fry them in a frying pan as thin as ye can turn them
with fresh butter and dish them up with sugar

To make fretters

Take nyne (~~fretters~~) eggs and beatt them altogither
take a mutskine of sack, a mutskine of ale, and a litle
barme, stire them altogither, putt in some spice, salt,
and fine flour, then slice your appels and stire them
al through one another, lett them stand before the fire
til they rise, then putt them in spoonfuls in your fry-
ing pan with butter

Ane other way to make ffretters

Take a mutskine of nieu milked milk, twelfe yolks of
eggs, four whites mingled with flour and very thick
butter, sett it beside the fire and mingle it in the mor-
ning, Cover it close and putt in a litle grated nutmeg
a spoonful or two of ale and beatt it with a spoon
one hour or two theirafter put in three spoonfuls of
sack, then cutt your apels als thin as ye can with your
knife, dip them in the butter, cast them into the seu-
at upon the fire, and be shure ye have als mutch seuat
or butter as wil boile them into a frying pan lett-il
be very hot ere ye putt in your butter, fry them til they
be crisp, dish them up with sugar

To fry artichoks

When they are boyled and shied fitting for that
purpose ye moft have your yolks of egs blaten with
a litle grated nut meg, when your pan is hott you moft
dip them into the yolks of egs charge your pan
when they are fryed on both sydes pour undrauen-

butter and if ye wil fry spanish pottatoes the sauce is butter, wine vinegar sugar & Rosewater these for a need may serve for a second course of dishes

To make ane Eating poset

Taike eighteen yolks of egs and but three whyts beat them extraordinarly weil in a plate put them in a Coffin dish of Coals and stire them about all the time till the egs grou thick boyle a nutshine of milk and pour it in, Taike a nutshine of sack and pour it in stire it till ye find it turne to curds sweaten it with sugar and a litle nutmeg lover it close upon a Clou fire til it be redie to go to the Table

To maike a sack poset

Taike a Chapen of sweat Cream and a litle wheat bread grated and a stick of Connel and sugar it to your taste and boyle it a litle then taike the yolks of three or four egs and Cast them and stire them in the Cream and lett it boyle a litle then caste the whyts and putt away the oyle from the froth and putt the froath in the thing ye mind to serve it in then putt in your sack and your Crame stire altogither in the dish ye minde to serve it in lett it stand a litle and Cast carvie on it

To maike ane almond pudding

Taike blendett almonds and stamp them and putt in a spoonful of rosewater to keep them from oyling when they are beatt smal mingle two or three spoonfuls of Grated bread, three yolks of egs and on whyte a litle orange flour water or rose water putt in a litle sugar a spoonful or two of crame mingle it well and putt it in to a Cloth and boyle it in to one boyling pott ane exact hour when ye have it in the dish stik in the top of it twalve almonds bleaed maike sack and sugar

the sauce with fresh butter

Apple pudding

Take ane dozen or half ane dozen of apples as ye would have your pudding of bigness, stove them in sack, white wine or water wch ye please, being first paved and the core taiken out put sugar among them with a litle conserved orange pile stove them with and marmolat let them stand cold taike half ane dozen or eight eggs beat them very wel, put the egs among a mutsk ine of cold creame, or cold sweat milk and a litle Cannel, and ginger beat and grated Wheat bread with a litle flover and sweat butter melted put in your appels among this mixture put in a few Currans wel washed and picked butter your dish very wel you minde to bake it in garnish your plate with prettie chaps of puff paste being being baken serve it up with beat sugar butter and sack if ye please

A Baken pudding before a fire

Take a chapen of sweat milk or creame and boyle it with a litle sweat butter taike five eggs and three Whyts beat them wel with a spoonful of cold creame and when the milk is prettie cold putt in the eggs sweatned with sugar then thicken it with a litle grated wheat bread and season it with a litle nutmug and sinamon then mixe all wel togither and butter the dish ye mind to bake it in, before ye putten the mixture then put the dish after the mixture is in on the top of a pot-ful of boyling water before a fire and then serve it up with the forsed sauce for ye may taike the same ingredients for a quaking pudding

A Baken pudding in a frying pan

Taike a Chapen of milk and twalfe eggs wel beatt and mixe them togither then with flour thicken it and shred fowat and season with shugar and sinamone beatt, butter the sydes and bottome of the frying pan before ye putt in the mixture then sett it before a fire and when it is hardned sett it on a fire stil shifting it til it be baken then serve it up with a sauce of beat butter, Ginger and Sugar

A Baken pudding in the oven

Take a Chapen of sweat milk, and boyle it then take sixe eggs wel beat and mixe the milk and egs togither thicken it with a little fine flour and putt in a litle ginger and what other seasoning ye please with Currans and raisens to your taste take fresh wel shred seuat and mixe altogither, then butter your dish ye minde to bake it in and when it is in the oven mixe some flouer and milk and some wel shred seuat and strou it on the top of the dish and when it is baken serve it up with the forese sawce, or beatt butter alone

Black pudding

Taike your blood while it is warme and stire it wel and putt in some salt, and when it is cold putt in groats let it stand two dayes, stir it often, then putt in your herbs, shred them very smal, as rosemarie tops winter savarie, pennie royal, thyme and fennel, then make it soft by putting cream into it not until the blood looke pale coloured, then beat some eggs and putt in some store of sweat beef not minched to smal then fil your skins therewith and boyle them or els ye may boyle them in a bag wch ye please

A fine pudding in a dish

Take a penny Whyte loaf and pare of al the Crust and slice it thin in a dish with a quart or a Chapen of cream let it boyle over ane chaffine dish of coals till the bread be almoft dry then putt in a peece of sweat butter and taike it of and lett it stand in the dish till it be cold then take the yolks of three egs and the Whyte of one with some rosewater and sugar and string them altogither putt them into ane oyl dish well buttered and bake it

Ane oat meal pudding

Take ane Chapen of Sweat milk and boyle it with some groats on ane soft fire till the milk thicken and the groats turn soft then taike sixe egs wel beatt and stire altogither in a dish, after the milk is taken of the fire then shred seuat with sweatt herbs and mixe all thin

butter the Cloath and when the mixture is parboyled put it in the Cloath as ye doe the quacking pudding in a pot full of boyling Water

Quacking pudding

Take ane Chapen of sweat Creame, ten eggs beat them very well with two spoonfuls of rosewater mingle them with a litell fine flour that their be no lumps in it seasone it with salt and spices then take a thick Cloath and rub it over with butter, putt your pudding in it and lett it boyle for half ane hour as fast as ye can make your sauce of Sugar Rose water and butter and then serve it up

The same another Way

Take a mutchken of new milked milk flour, and eggs yolks and Whyts beat into it a litle sugar putt it into a thick service you moft mingle ane spoonful of flour with it and putt it into the prott, and lett it boyle ane exact hour make sauce with sugar, seck, Rose water and fresh butter

A Rice pudding

Take half ane pound of rice and boyle it in Water then pour the Water of then boyle it with sweat Creame till it be thick, then take half ane pound of sweet suet and shred it smal with sixe yolks of egs and four whyts two spoonfuls of rose Water, some nutmegs, half ane pound of raisens, and stire them altogether and put them in a plate and set it in prott head before the fire

A Cansay pudding

Take a Chapen of sweet Wine putt into it sixe spoonfuls of grated bread twelfe yolks of eggs, and butt sixe Whyts sixe spoonfuls of sugar a litle grated nutmeg take two Handfuls of spinage ane handfull of violet leaves and strawberrie leaves, ane hand full of Cansay Stamp al these with a pistole in a morter take the juice putt and put it into your Wine and egs, pour it into the dish when it goes to the oven in a plate and garnish it about with prettie shaps of puff

and putt it into the oven to bake forgett not to butter your dish before ye putt in your pudding

To make a Rice pudding

Take three chapens of sweet milk new milked and set it on a slow fire putt in a litle sugar mess, and cannel then putt in a quarter a pound of rice wel dight so lett it bole constantly sturring it till it be pretty thick and the rice soft then take it of the fire and take sixe eggs Whyts and yolks beat them very wel ad to it three spoonfuls of sack two spoonfuls of rose water als much sugar and cannel a litle nutmeg scrape a litle of orange pill and putt in amongst it to give als much of the spyceries als please your taste so putt in your rice and take half one pound of sweet butter and styr them altogither ye mott also take a grote dale of sweet butter and lay in the bottome of the plate before ye putt in the pudding that the plate do not melt give ye please garnish the edges of the plate with puff paste and then putt it in the oven and when ye serve it up putt on a litle sugar and cannel on it

To make puff paste

Take a french part of flour and four Whyts of eggs to each fourth part and to every egg one spoonful of Water, beat the eggs the water togither till it become frothe then take als much flour and work in among this till it be pretty thick then straw on a good loke flour on the table and putt on your gum upon the flour so role it and gwe it butter and straw one flour above it so role it out this way and butter it sixe or seven tims and a litle flour with it if ye please ye may putt in sugar amongst it

To make Hanged Crame

Take the tops of the Kirne and worke it with a spoone with rose water and sugar putt it in one lining bag twentie four hours then take it doune putting in sweat crame sugar and cannel —

To make Hugeed Creame

Take a Chapin of creame sett on the fire and let it be stired al the time till it be scalding holt then take it from the fire and stire it till it be stone cold and then pour it in a peice of thick lining cloath and tye it hard and hang it on a nail and at every half hours end thrust it with your hands and putt the Whey from it and the nexet day when ye haw use for it put it into a plate with sweat Creame

Sack Creame

Take what quantity of souer Creame ye please and to every Chapen of it put twelfe ~~Chapens~~ spoonfuls of sack and als mutch sweat Creame Stire them well together and lett it stand all night then it is fitt to be eaten

Sack Creame another Way

Take a mutskine of sweat creame and boyle it with cannel and sugar Beatt three yolks of eggs and putt it with your creame stiring it that it do not brake then take it of and lett it be cold then take a litle seth and some rose water stire it in with your crame and so dish it up in lime plates strew it up-on the top with Cannel and sugar and so serve it up

Snow Creame

Take a pynt of Creame sweet and a Chapen Lower 3 spoonfuls of sack and spoonful of rose water sweeten with sugar to your taste then take a bundle of birken rods stript and beat till the snow rise then take it of in spoonfuls putt it in a hair sive till it drop until it be fitt to serve up with two whyts of eggs

Almond butter

Take beatten almonds add to them als mutch tender curds work them with a silver spoon wel together with a spoonful of sack rose water beaten Cannel and sugar roll them up on smal bals lay them up on smal bals and lay them in a dish add to them sweet cream and so serve them to table

to make milk dishes of appels, Cherries read or white goose berries, Rizzes and other fruits

take als mutch sweet milk or the sweetest creame - ye can gett, as ye think ye would have of dishes then take Cannel sugar Ginger and nuttmegs, torlish your milk and then boyle it wel blengh your fruits with warme water, straine them through a gaze cloath - lett your milk be cold, take any of your fruits ye - please in a clean cap and mise it with a spoon with - the boyled cold creame als weil as ye can make it thick or thin as ye please then serve it up in lime dishes

A pottage of milk

take sixe sugar biskets grate them als smal as ye can, mise them with half ane mutskine of sweat brakes caft them togither till your brate be discerned then take ane mutskine and ane half of boyled milk mise al togither sett - it on the fye and boyle it softlie take thre or four great spoonfuls of snou milk and putt in the pan, when - your milk is boyling ye may turn this snou milk - with a spoon and it wil be als tofts of bread above - your milk when it is a litle boyled empie it softlie - in your leam plates leaft ye brake the tofts sprinkle - the plats with rose water and when it cold serve it up with sugar and Cannel and putt it to the table

Rice milk

take a pynt of sweet milk two handfuls of rice beaten very smal four ounce of sugar putt them in the milk take the yolk of ane egg beatt it with - a spoonful of rose water stire altogither putt it on the fire keeping it continuallie stiring til it be lick ane pottage

Ane Eating Sillabub

Take thre mutchins of sour creame and als mutch sweet creame mix altogither in your sillabub dish sweeten it with sugar and rose water putt in half ane mutchine of sack and a litle yeaming lett it stand five hours then it is fitt to be eaten strau sugar and cannel on the top of it

Spanish pap

Take thre spoonfuls of rice flour well beaten, and searched, then take three spoonfuls of sugar and two beaten yolks of eggs and three spoonfuls of rose water temper altogither and putt them into ane mutchine of cold creame then sett it on the fire and keep it stiring till it be of a reasonable thickness so serve it and eatt it cold.

A sack posset

Take a chapen of sweet creame and a litle wheat breade grated and a stick of cannel sugar it to your taste and boyle it a litle then take the yolks of three or four eggs beat them and stire them in the creame lett it boyle a litle then casts the whyts and putt away the oyles from the froath in the thing ye minde to serve it in then putt in your sack and your cream stire altogither in that same dish lett it stand a litle and cast carrie on it

A sack posset ane other way

Take a mutchine of sweet creame and wheat bread styped in it brake the bread with the back of ane spoon and stire it till it boyle than putt in ane mutchine of sack with sugar and cannel to your taste

A rice posset

Take your rice and boyle it in sweet milk and when it is well boyled putt in als mutch more milk as wil make it als thick as milk and bread then putt in your wine in your posset dish and if ye have ane chapen of sack sea that ye have als mutch boyled milk and rice and then shink up your posset season it with cannel and sugar

To make one egg posset

Take twalfe yolks of egs and putt in a chapen of milk after they are wel beaten steer it liike ane caddel upon ane slou fire and when it is att the upcoming shinke upon your posset dish being ane chapen of sake well seasoned with cannel and sugar strau cannel on the head of it and serve it up

Ane almond posset

Take your almonds and blench them beatt them very well putt in a litte rose water to keep them from oyling if there be half ane pound of beatt almonds take a chapen of sweet milk & sett them over a slou fire and lett them boyle ane quarter of ane hour and shink in your posset dish having in it a chapen of wine seasoned with cannel and sugar so serve it up

Ane bread posset

Take ane penny loaf grate it small and putt in als mutch milk as ye think wil make it thick and if ye have a chapen of milk and bread ye may putt in a chapen of wine ore sack and putt it in to your posset dish and shink on your milk and bread above it serve it up and seasone it with cannel and sugar

Almond Bisket

Take ane pound of good fresh almonds blench and beatt them wel grinde them lick muffard then take ane pound of grated whyte bread well sifted throug a sowing seive to every pound of almonds ~~take~~ ane pound of sugar then take faur eggs whyts and yolks colt them very wel togither take two spoonfils of sack mixe altogither them to ane oven bot take them not off your paper till the nixt day therafter

To make Lemon bisket

Take to every half pound of refenade sugar a good thick shined Lemon grate it smal with a grater then take the whyte of ane falour egg caft it well then putt in your grated sugar and Lemon and caft altogither and make it lick ane postie and take and Roll peices licke ploumbs, and sett them on paper putting the top of your finger in the mide of them softlie then take them and putt them in ane oven being als hot als for mainshoots putt in butt litte of your shugar att first and caft it licke snow —

To make Orange, Cannel, Clou, naple or nutmegg bisket

they are done after the same manner as Lemon bisket

to make sugar bisket

take to every pound of sugar nine Color egs take three or four Whyts away beatt your egs wel before ye putt in your sugar with a little carway seed and Rosewater then putt in your sugar and beatt till the sugar and egs grow thick and Whyte like milk then take it to ane bake house and putt to every pound of sugar half a fourth part of flouer stiring all togither very wel then putt it in spoonguls upone whyt paper putt it into ane oven not very hott then take it of your paper a little after it comes outt of the oven

to make Bean Bread

take two pound of blenched almonds slice them take to them two pound of sugar some Whyts of egs beatt to froth a litle musk steept in rose water some aniseeds mingle altogither when it is of that thickness to stand on buttered pyppals putt them in the oven and bake them

To make dutch bread

take halfe ane peck of flouer and ane mutskine of triacle and ane chapen of Wort ane ounce of sugar two ounces of pouder of liquores work them up as ye please and bake them in a baking warme oven

to make ginger bread

take halfe ane mutskine of triacle and als mutch flouer as it well weatt and ane ounce of Ginger poudered and a litle aniseeds and a litle barme water them with them with the Whyte of ane egg wel beaten, make them in long rolls the bignes of your finger

Ane otherway

take grated wheatt bread and a mutskine of sack halfe ane ounce of Ginger finly poudered putt in three ounce of sugar and a litle ane seeds with two or three or four egs wel beat boyle them thick work them up with more grated bread sugar and Ginger till it be perfect paste make it the thickness of your arme prettie long water it with the whyt of ane eg forgett not to putt a litle barme in it

One other way

Take half one fourth part of rye flouer and als-
mutch hony as wil wet it with four or five egs with
ginger groffie brayed nut meg and mace Cannel and clou
with a litle aniseeds & Cordendrone cut in smal peices, orange
and limone pile Work altogether to a paste make it-
in the fashione of one anchore stick water it with-
the white of one eg & then bake it in one fork-
ing oven

To make Almond Cakes

take one pound of almonds and blench them in warme
water stamp them in a morter till they be very smal
and now and then putt in a spoonful of rosewater to-
keep them from oyling when they are stamped very wel
take one pound of sugar putt the halfe of it a-
mong the almonds then putt them on the fire in a dry
pan stire them wel till they come cleen from the bottom
of the pan then take it of and knead it with the-
oyr halfe of the sugar make your Cakes in what shape
ye please rolling them thin before ye cutt or print-
them the paste moft be cold before ye knead it up-
with the oyr halfe of the sugar when they are made-
putt them on Whyte paper in a slou oven that it do not
change the Colour of them when they are hard putt one
your indenting as one your bamberrie Cake or wch is-
done any of the two wayes as in the almond makearoand

To make a Carvie Cake

take a fourth part of fine flouer halfe one pound
or less of swett butter, sixe egs a litle barme one gill-
of sack, boyle your sack and butter togither a lille, with
a litle rosewater, a grated nut meg, half a drop of-
cloues a drop and one halfe or two drop of Cannel a litle
mace beat al these very smal knead altogether in one paste
sett it before the fire, halfe one hour or less to rise
then worket up as quickie as ye can with one buft of con-
fected carvie, this done quickie your oven and Cake moft-

be in ticke redness daub it on the head and putt it on the
sydes ticke a ploumbcake ye may glaze it if ye please and
fett it with Cannel and confects —

To make Cheese Cakes

take halfe ane dozin of eggs beat them wel putt in a Chapin
of creame a quarter a pound of sweet butter putt in sugar —
currans Cannel and a litle salt then sett up your paste
and putt them in your paste putt your creame and eggs toge-
ther on the fire till they Curd then take it and drain
the whey from it in a seive or Cloath

To make ploum Cakes

take what quantity of flouer ye please mix it with —
raisins currans Carbie or any other sort of fine spices
ye think fit take ane litle sweet Cream & some french
butter mellt them together take halfe ane mutskine
of sack with a litle with a litle salt butter with the
yolks of eggs take ane pound of sugar a litle rose —
water Kett al these be mixed together bake them in
the fashione of ane bun on a sheet of gray paper
cutting the top or edges as ye think fitt then take the
yolk of ane egg wel beatt and glaze it on the top —

To make a Shusberrie Cake

take halfe a pound of of poudered sugar halfe a fourth part —
of flouer a litle quantity of carvie seed mix them altogether
then take halfe ane pound of sugar troes weight breake the
butter in litle smal peices among the flouer and sugar then
rub betwixt your hands till al be made a like then take
the whyts of two egs and a spoonfull of rose water and putt
it in among them and knead it al up together then roll it
with your rolling pin and cutt it with your shapes as ye please

To make sugar Cakes or Confections

take ~~[illegible]~~ ane pound pound of sugar beatt it smal take
ane mutskine of water for clarifying of it with the —
whyts of two eggs, sett it on the fire in a litle pan boyl
it till it caft up al the dross then skume it and sett it
on the fire againe till it caft up ane other skume take
of that skume also, then your sirup is redie for making
of then take three ounce of carvie seed make it dress

take your confect pan and hang it in a balk in a tou take your Chouffer with fire and set it under your pan the off-tance of halfe ane quarter from the fire putt in your carvie seed take a litle spoonfull of sirupe and putt it amonge your seed stiring it with your hand and laving it as corne till it be dry doe this always it be fadie putting in a spoonful of sirupe one after ane other when it is dry if ye would have your confects curled putt on the sirup hott with a hott fire and if ye would have them plaine putt the sirupe one cold

To make sugar Cakes

Take halfe ane pound of sugar halfe ane pound of flouer a quarter ane pound of butter mingle themtogither then take two egs worke all this in ane pastie afterward roll it out in smal cakes and putt it in a slou oven

To make green Confects

Seeth sugar with the juice of beets

To make read Confects

Seeth three or four ounces of brazil with a litle water take of this read water four spoonfuls of sugar ane ounce boyle it to a decoctione then ~~it~~ give it sue coals and it will be of a good colour or ye may turn so much water with a drakome of turnsole doing as before

To make yeallou confects

Seeth safrone with sugar

To make a dyet Loaf

Take sue eggs yolks and whyts putt in ten ounce of well beaten sugar and cast al till they be very whyte then stire in twalfe ounces of flour but do not cast it but stire it in & putt in a litle rosewater it being in the oven cast on a paper ere it colour, when it coms out of the oven take it presentlie out of the frame forgett not to putt in a litle carvie seed with the egs and sugar

To make extrett of Liquoras

take halfe ane pound of English liquoras, scrape it and
cutt it in peices bruise it steep it in three mutskins of
Ffisone tusselago or fountaine water put it in a legne
glazed earthen pot & sett it besyde the fire trentie four
hours then strainе it through ane cloath and boile it on
a slou fire till it be thick putt to it halfe ane pound
of white sugar candie in fine prouder and let it melt with
shugar pened and when al is dissolved worke it with som drops
of opte of amsteeds then make it up in rolls and if ye
please add a litle ambergrease or musk to it

To make extract of Liquoras ane other way

take ane pound of Liquoras and cutt it in litle peices then
breake it sundrie in as smal litte bits as ye can as it were
threeds bot before ye brake the liquoras first shrape it
wel with a knife when it is this broken putt it among foun
tane Ffisone, or tusselago water then sett it on a fire till
it be hott then sett it on a chaffen dish with some hott
sinders in it butt lett it not bole at all and stir it a whole
day on these cinders then strainе it through a peice of gaze
then beatt it in a marble morter, then putt in the same
water and sett it on a slou fire as ye did the first day stir
ring it continualie then strainе it through a cloath and to
every mutskine of pound of ~~tiger~~ juice take a pound of refined
sugar then sett it on a choffin dish with hott sinders under it
stiring it still butt lett it not boyle it will be first
as thin as a sirupe butt before it be radie it will be so thick
that it will not stick to your hands when it is so it
is radie take it of the fire and putt in some oyll of
amsteeds and roll it up in rols like brimstone and keep
it in a dry place it wil be a whole weeke in making
the liquoras moft boyle two dayes and the sirupe will be
four dayes ere it dry up the rolls of it is made up in
ounce weights and uses to be sold for sixpence

The

The ordinary glazing of Bisket Cakes, tarts, or any other thing ye please

Take a pound of refined sugar beatt it and search it very fine through a tiffanie search, take the whyts of three or four egs. caft them very wel with a litle rose-water or spring water putt in your sugar and caft them very wel till it be als whyte as snou and begine to swell and grou thick, glaz any thing ye please their with, when your glazing is wet, indent bisket or any thing ye please therwith, if ye find any of these lett your glazing be a litle dry

To make Almond marround

Take two pound of sugar a pound of blenched Almonds of sath and rose water of each ane gill for grinding of your almonds halfe ane pound of grated Whyte bread eight whyts of egs, caft altogither, when ye putt them in your paper make them a litle longer then round forget not to caft your egs and sugar till it come to snou and then putt al your ingredients logither

To make pastie of noveil

Take ane quarter ane pound of almonds and beat them in a morter with rose water to keep them from oyling till they come to ane pastie then take ane old baken mainshott being grated and dryed before the fire then beatt it and sift it and beat it with your almonds putt in the beating of it a litle sinamone and ginger and the juice of Lemone when it is beaten to ane perfect pastt print it with your moulds and so dry it in ane oven after your bread is drauen and so it will keep ane year

To make froath painting

Take eight whyts of eggs four ounce of whyte sugar two spoonfuls of rose water beat them wel till they come to snou then putt the snou upon tiffanie laid on ane hollou

laid on one hollow dish that the oyle may goe from it then
beatt your egs againe and take off the froath and putt it on
the tosnie and so doe till ye have no more froath then lay
your froath high on your cakes for the more the better then
take confect orange & lemone pile cordesitrone and cherrie paste
and cutt them in what forme ye please and indent them —

Firme painting

take the whytest sugar ye can gett and the whyts of egs —
beatt and work them well together in a stone morter work in the
sugar till it be als thick als a pancake or rather thicker then
lay it thick on the cake and putt it on the indenting as in the
froath painting

Directions for quantities

take halfe one pound of carvie seed to three pound of sugar —
take three ounce of ~~Almonds~~ anisseeds to four pouns of sugar —
take three pound of sugar to one pound of Almonds
take three pound of sugar to one ounce of finkle seed

To make Bamberrie bisket

take two pound of flour being well dryed and a pound of sweet
butter and three quarters of a pound of loaf sugar being searched
and five egs with some carvie seed and ginger to your taste with a
little cannel if ye please and a little rose water then work them
to one paste roll it out broad and cutt it out in shapes, then —
bake them in one oven as ye doe with other bisket ye may glaze
and indent them if ye please

To make artefiial clou, cannel, and nutmeg

take of any of these three spices one ounce weight less or more
beatt them very fine any of them ye please to make use of ~~search~~
them throu one search them through a search being well dryed
before a fire to the ounce of any of these spiceries take a pound
of sugar well dryed and beatt searcht through a silk search mixe as
of the powders and sugar together with two ounces Judate well —
beatt or grated very fine mixe them altogether have in readiness half
one ounce or one ounce as ye please beff of gum dragonth steeft in
rose water or brandie fourtie eight hours being a little warme and
steep it longer if need require so take als mutch of that gum
as wil make your sugar and powders in a fine paste work

Work them altogither with one silver spoon or your clean hand so make it up according to art if be one nuttmeg in the shape of one nuttmeg or if it be one clou in the fashione of one Clou or if ye minde to make Cannel in the shape of a stick of Cannel so lett them dry att the air so they are fitt for your use att occasione

Write Book

Diverse excellent kinds of botled aile

Single weil two or three drops of the extracted oyle of sage with a quart of aile the same being wel breued out of one pot to ane other & this way a whole stand of sage aile is very speedily made the like is to be done with oyle of mace or nuttmeg but if ye make a right goffoys cup that shall far exceed all the aile that ever mother punch made in her lifetime then in the bottling up of your beft aile tum halfe ane pint of whyte Hipocras that is nicelly made and after the beft receipt with a bottle of aile stope your bottle close and drink it when it is stale Some commend the hanging of roffted oranges pricked ful of Cloues in the vessel of aile till ye find the taste thereof suffuently pleasant to your lyking

to make Cakes of rizzerberries

Beatt the rizzerberries very wel squeeze some of the seeds for making of it dry put the weight of them with sugar with them put it on the fire and boyle it to ane pastie very thick to drope them into thin cakes put them to dry awhyle ye can carie them in your pocket

To Candie Angelica

Take the stalks when the leaves are stripped of steep them one night in cold water the niet morning boyle them in fresh water till they be tender then pill of the skins then make a sirupe with one pound of sugar and one Chapen of water

to halfe ane pound of the root take them out of the water boyle them well in that syrup then take them out of the syrup till it be boyled candie high and dip them in it three tyms and so it is done pleas— them and twist them as ye please

To Candie al sorts of flours in their natural Collours

take the flours and the stalks and wash them over with rose water wherein Gum arabeck is dissolved then take fine searched sugar and duff over them and them a drying on the bottome of a seive in ane oven and then they will glister as if it were sugar candie

To Candie Ginger

take fair large ginger and pair it then lay it in water a day and ane night then take your double refined sugar and boyle it to the height of sugar then when your sugar beginneth to be cold take your ginger and stire it weil about while your sugar is hard to the pan then— take it out race by race and lay it by the fire four hours then take a pott and warme and putt the ginger in it then ty it very close and every second morning stire it about roundly and it will be rock candied in a very short time

To Candie Gooseberries

take of your fairest gooseberries but they mott not be too ripe for then they will not be so good and with ane lining cloath wipe them very clean and pick al the stalks from them and weigh them and to— every one of them take two ounces of sugar and halfe ane ounce of— sugar candie and dissolve them in ane ounce or two of Rose water and so boyle them up to the height of manus Christi and when it is come to this perfect height lett it cool, and putt in your berries— for if ye putt them in hott they wil shrink and so stire them in— round with a wooden spatle till they be Candied and thus putt them up and keep them

To Candie oranges

take them out of your syrupe and range them faid in water so— lett them dry before the fire to every pound of them take a pound and and halfe of sugar and to every pound of sugar halfe ane mutch— ine of water if ye would have them clear clarifie your sugar

with the whyte of ane egg be sure that ye putt in the egg cold before it go on the fire then lett your syrupe boyle till it batton on the plate edge then putt in your orange and cover them closse that the syrupe may boyle over them and when it begins to candie take them out with a big pin or ane bodkine and lay them on a plate and so they will grou hard presentlie

To candie al maner of flours fruits and spices the clear rock candie

Take two pound of barbarie sugar great grained clarified with the Whyts of two eggs and boyle it almoist as high as for mands Christi then putt it unto a pipken that is not very rough then putt in your flours fruits and spices and so putt your pipken unto a stile and make a smal fire of small coals under it and in the space of twaise dayes it wil be rock candie

To Collour Sugar plate with several collours

Ifou may mixe roses with your fine searched sugar until the collour please you and so shal ye have a fair merrie collour saypgreen must be tempered in a litle rose water having some gum first dissolved grin and so lay it up with ane pinsel upon your paste mapt places with saffrone ye may make ane yellou collour in like manner first drying and poudering your saffrone and after it hath coloured the rose water sufficientlie bult raining it through fine lining The pouder of Cinamone makes ane Walnut ~~[illegible]~~ collour, Ginger and Cinamone togither makes a lighter Collour

To confect Angelica

Gather the stalks of angelica green in may gather the roots of Angelica fresh in nover syrape wash and slice them and boyle them in two or three several waters till ye be pleased with their tenderness and taste to one pound of boyled roots take two pound of sugar and three mutskins of water and the white of one egg to clarifie it and your syrup being boyled putt in your roots being boyled before and boyle both together one quarter of one hour taike out your roots and boyle your syrupe a while if ye minde to candie them boyle your syrupe to one candie height and do with them as ye do with oranges, otherways boyle your syrupe a while and lett it cool and putt in your roots and keep it in a galley pott altogither

To Confect Cherries

Take the grateff Cherries ye can gett pulled of the tree being full ripe take out the stons striking att the stalks take your broken Cherries and thrust out the juice to erie pound of cherries take three quarters of a pound of sugar boyled up to one syrupe then ~~being weighed with your stoned Cherries~~ putt in your Cherries and give them a boyle your juice being weighed with your stoned Cherries and give them a boyle then take them out of the hott syrupe and when they are cold putt them together and lett them lay a day or two in the syrupe If ye would have them dry take out your Cherries and lay them before the fire or in the sun, and these that ye keep wet boyle the syrupe and putt them in it againe and putt the stons and the stalks att them in and if ye please ye may dry them

To Confect Ginger

Take what quantity of sugar ye please bring the same to candie height weeting it with a litte rose water before ye putt it on a fire to every pound of sugar take one ounce of ginger wel searched string it in among your syrupe pour it out upon a table of paper rubbing the table or paper over with a litte fresh butter.

To confect Lemon skins

Cutt your lemons and pour out your juice boyle the lemone skins in water till ane straw wil go through them then take for evrie pound of sugar half ane pound of lemon skins and to evrie pound of sugar ane mutskine of spring wel water boyled together till a syrupe and putt them on the lemon skins and boyle them then take them out and cool them and the syrupe then putt both together thus doe twice each until the syrupe be halfe wasted and then lett them stand and take them out When ye think fitt

To Confect pears

Take your carnock pears or your safrone pear called bony-christe pair them and give them a lette slice on the head weigh them and to evry pound of them take ane pound of sugar and ane mutskine of Water Clarifie your sugar well with the whyte of ane eg putt in your sugar before ye putt it on the fire then lett it boyle ane little till there rise ane skime wch take of then putt in your pears and bole them till they be soft and clear take them out of the syrupe till they cool then putt them in and lett them lay two or thre dayes among your syrupe then take them out and boyle your syrupe againe putting them in it and take them outt as before when they are hott till they cool and these that ye dry-putt them in a stove and these that ye keep wet boyle the-syrupe and putt them in againe

Conserve of Chichorie ffloures

Take your Chichorie flowers new gathered for if ye lett them lay bott ane hour or two att the most they will lose-their collour and doe you very littel service therfore weigh them prentlie and to evry ounce of flowers ye moft take thre ounces of double refined sugar and beatt them together in a morter of alabatter and ane wodden pestill till sutch time as they are throughlie beaten for the better the flowers and sugar be beaten the better will the conserve be Let this alwayes be for a general rule and being very well brayed ye moft take it

up and putt it unto ane chaffer clean scoured and sett it on the fire till it be throughlie hott then take it of and putt it up and keep it al the year

Conserve of oranges

Grate your oranges with a grater and pick outt al the meatt with a smal poynted knife and take the juice and mise altogither in a morter and to evry pound of it take two pound of Loaf sugar searched mise all in a morter cold without any sort of heatt and so putt it up in a gallay pott very close that it gett no air

Conserve of Roses

Take a pound of roses beatt them very smal in a morter beatt them very smal in a morter after that take two pound of Whyte sugar beatt it and mise altogither beatt it againe and putt it in a pott. Doe this same way with borage, July flours and marigold flours

Conserve of Wormwood

For the wind in the stomack doe it with sugar as ye doe with read roses take a litle of it in the morning with a knife

to make Cordesitrone

Take halfe ane dozyn of Lemons boyle them in water till they be soft, after that ~~be soft~~ take two pound of sugar boyle the sugar in a chayen of water for ane quarter of ane hour on a soft fire after that take out the skynes and putt them in a warme oven then take them out and putt them in a boxe

to make gill of gooseberries or rizerberries and paste them

Take your goose berries or rizzerberries and putt them into a stoup with a pan full of water boyling about them close stoped and let them boyle till the gill come clear from them then dray it till it goe in a good quantity Then take ane pound of sugar

to every pound of geel bot first candie your sugar and
then pour in your gill while the candie is warme then putt
sett ill on a very slow fire that it may not boyle and lett
it stand on the fire till it turne to ane gill take out
a litle drope of it upon a leam plate and if it come
from the plate then it is enough then take the pulp and
putt it through ane search to take out the litle stons of
it then dray it wel and to every pound of pulp take one
pound of good loaf sugar and boyle it up to a candie
then putt it in your pulp in your candie and putt it
on a very slow fire and stire it continuallie till the can-
die be dissolved and become a litle thick so putt it outt
on your pyplates and dray it before a fire or in a stove
and then cutt it out in what shape ye please

To make Jellie of Mulberries Ralp berries strau=
berries or any sutch tender fruits

take your berries and beat them in ane Alabaster morter
with four ounces of sugar and a geel of fair water and als
mutch of rose water to every ounce of berries and so boyle
it in a posnet with a litle Isinglase and lett it run through
a fine cloath into your boxes and so ye may keep al the year

Geill of paile Roses

take the leaves of spread roses and putt them in ane ear-
then pott among water sett them on the syde of a fire —
twentie four hours then take them out and stridin them
and putt in als mutch of that liquor and lett it stand als
long in the syde of a fire, take and straine them out
of your liquor and if it be not weil colloured putt in-
als many then take the liquor and putt it in the same
pott and als mutch sugar as ye think fitt to your tasste
then putt them up in any thing ye please bot lett them stand
twentie four hours on the syde of a fire with the syde of
a fire

For ploumbs or berries neugathered

take als mutch sugar as they weight and als mutch water —
as wil make the sugar to cover them and boyle the sugar
and them a litle while then take them out and lett them
cool and lett the syrupe cool till it be milk warme then

putt altogether and lett them stand all night being close covered but not upon the fire then on the morrow lett them above a pott seathing watter and lett them stove always turning them to keep them from spoting till they be soft att the hart then take out your ploums and boyle your syrup hastily and putt in your ploumbs when the and to every pound of them take halfe ane pound of sugar and give your syrupe ane litle boyle againe then putt in your ploumbs when the syrup and they are both cooled putt them together in a Gallay pott and use them att your pleasure

Gellie of Rizzerberries

Putt them into ane earthen pott close the pott fast on the lid, putt it in a pott of water to boyle bott look the water come not in when it is so well boyled that it is sunk down halfe way in the pott squize it through a peace of Gaze putt the weight of the syrupe in sugar in it till it come to Geillie upon your spoon

To make Jacolat Almonds

Take Jacolate and beatt it and beatt sugar penge and beatt them altogether then rou your Jaglat Almonds into Cannel then lett it dry, putt in Gum dragantk into your morter when ye putt in your Jacolate

To make manus Christi

Take of refined sheugar halfe ane pound and some rose-Water and boyle them together till they come to sugar againe then stire it about till it be some what cold then take your Loaf-Gold and mingle with it, then cast it according to art, that is in round gobbets and so keep them

Marmolat of apples

Take sour apples pair them and shear them, steu them in water till they be soft then putt them thorou ane sowine seive then take halfe ane pound of weill beatten

= Sougar to every pound of pulp then sett it on the fire and lett it boyle constant lie till it come — from the pan, and be sure ye stire it alwayes, — then bore it in your boxes bott doe not cover it for ane day or two

Ane other Way

Boyle the appels till they be very soft then — stripe the pajle from the core and the skine from the lumps, putt the weight of sugar with it boyle it to ane hy pastie, gif ye have ane mind to have some of it read squeeze in the Juice of barberries and the juice of Currans to collour it thus ye may maike any other marmolat of pears quinces or apricots boyed up

Marmolat of Gooseberries

It is made as marmolat of Rizerberries

Marmolat and Quidney of Gooseberries

Take ane quart of Gooseberries and stove them and pour the Quidney fruit from them, beatt and strain — them putt to every mutskine of your marmolate ane pound of sugar mise it with ane silver spoon — boyle it still till it be candie height, then take — ane litle of it upon ane trincher when it is cold see if it will cutt freely and if it doe not stick it to the Kneife then take your Quidney after the same maner and make your Geill of it

Marmolat of Quinces

First boyle them in water then peall them then take out the harts out of them and take more of — the weight of the pulpe in sugar well beatt, to every pound of sugar take halfe ane mutskine of Watter and boyle it to ane candie height on a quick fire and putt it to the pulp and stire it till the candie be dissolved —

and fett it on and stire it on a quick fire till it be enough and come clean from the pan and so putt it up in your boxes

Marmolat of Rasp berries

Breake them with the back of ane spoon take the weight of them of sugar and putt it into them till it becoms theker then ane Gellie

Marmolat of Rezzers

app

To make a Plum Cake

Take :8: pound of flour, and alse many Currans, :2: pound of reasines stond and shred small; 6: pound of fresh butter, a Muckkon of sweett Cream, a Muckkon of sack, a Muckkon of strong barm, mix your sack and barm together, lett it stand a litle without stirring, a pound of Cordiendron, half a pound of orange peill, half ane ounce of Nuttmegge, Mace ~~and~~ Cinamon and Clover of each a large quarter of ane ounce well beaten and shercked, half a pound of perfumed Carrbies, soe mak it up to a past, and putt it in your oven, it mast bake :3: houres, then tak it out and eyce it,

a pound of shercked suggar mixt with your flour — lett your butter be Melted thick approved By

To make a plum Cak ane ogr way

To :6: pound of fflour take :6: pound of Currans well wash'd and pick'd and a pound of fine suggar well beatten and shercked mingle them all well together and put to it :2: pound of Cordierderen and one pound of orange peill Lett them both be cutt in small slices here in readiness Nuttmegge Mace Cinamon and Clover well beatten mix all this with your flour weitt it with a dozen of yolkes of eggs with :2: or :3: of the whytes take :2: pound of sweett butter and warme it with a Chapen of sweett Creame putt in your flour and a Muckkon of good barme and a Muckkon of sack if you pleass putt in :2: grains of muske and ambergreece soe put it up to a past and make a Coffine of grat paper and put in soe sett it in the oven and approven gn it is almost bak'd tak it out & eyce it & sett it in to soak half an hour

Yeallow Egg Creame

Take and boyll creame till it be thick with a Little cannell — Nuttmegge Mace and Clow Sliced in a pork. then tak the yolkes of nyne eggs beaten, and put in your creame — amongest them and sett it one the fire and stirr it soffly and put it into a dish and tak the whyles of the eggs well beat and sett one the fire with fresh butter and Rose — water a Little Suggar, and put it into a beer Glass sett it into the midst of your dish with your Milk ∞ —

Seck Creame

Take what quantity of Sourse you please and to every chopine add: 12: spoonfuller of seck and as much sweett Creame and stir all together and lett it stand all night then eat it ∞

Clouted Cream

Tak half a gallone of sweet Milk and sett it one the fire and lett it Boyle a Little while and put in a chopen of sweet creame and then lett them boyle tak them off and put them in broad dishes 14: houres then tak of your clouts with your Cream and put them in a dish ~~you~~ mynd to serbe them in, and be sure of every clout straine one Cannell and Suggar and one ye lop, lyke — wise —

Gilly Cream

Take a pint of cream and sett it one the fire with Nutt — megge and whole cannell and lett all boyle a Lille — sweetten it with suggar and rose water and lett it — cool milk warme and disk it and put a Lille — yearning to it ∞

Apple Cream

Take —

Take and prair 12 apples 2 yolks of eggs well beatten a Rüe of ginger well beatten a Lille Lemond preill cüt small some Süggar, and lett all ly till they be bender one the fire then take them off and disk them then take and boyle a pint of cream with Nüttmegge and püt in as Müch of the apples as make it thicke and serbe it

A Cream

Take and boyle a güart of cream with 2 yolke of eggs beatten and a Lille ginger and when it is a Lille cold put in the eggs and stir it with a Spoonfull of rünale wherewith yow make Chiese, in the disk wherein yow serbe it, it being ordinar cold befor yow püt in the rünale and keep it clos near a fire, till yow serbe it without any thing

Gooseberry Cream

Take and püt Gooseberries one the fire with some water to boyle then strame them well and püt Süggar to it, and: 4: eggs beaten and sett it one the fire still stirring till it be thick then disk it

Jünket Cream

Take a güart of milk: 2: spoonfulls of sock, one spoonfull of rynnet, and some Süggar make it a lille hotter then now milk being türnd to a cürd püt it with a spoon one a callender a lille while, then disk it and püt some Cream and süggar to it

A fine Cream

Take: 5: güarts of new milk and sett it one the fire and being ready to boyle, put of one oyr güart of cold milk into it which yow must hab in anoyer vessell and add it ünto the oyr milk always as it boils üp, then take it off and püt the: 4: güarts into three earthen canes and lett it stand 2 dayes then skime it and püt in a spoonfull of Süggar, and stir it one always till it grow as thick as almond butter

Orange cream

Orange Cream

Take the joyes of :8: oranges the yolks of :12: eggs :2: spoonfulls of rose water, a litle amber groose some fine suggar, a litle sweet butter and stir it gentlely one a very slow fire till it be thick then continue to break it till it be cold then serve it and throw spoonfulls of suggar one it Lykwayes with Almonds very good ~ ~

Almond Cream

Take a quart of cream, :16: eggs beaten and salt and set it one the fire not too hott still stirring it, and being ready to boyle, put in half a Muckkin of sack being turn'd into a Curd, put it into a Cloath to drop the white out, then grind a quarter of a pound of blanched almonds, with rose water a pound of fine suggar and a half, then take the Curd by litle and litle mix it with the almonds and suggar then add :2: spoonfulls of rosewater and a litle amber groose

Barly Cream

Take a pound of French barly and steep it in water all night then boile it, and change the water :3: or :4: times then take a quart of water and a handfull of strawberrie leaves and a handfull of fennell, and boile it well with these then take out the barly and beat it with a handfull of blanched almonds and straine it till it be as thick as a Cream then boyle it a litle and put some suggar and rosewater to it &

Mounting Cream

Take :3: gallones of new Milk and let it boyle ups, and take a quart of cold cream in a dish, and put some thereof into the milk as it boyles ups, and so do till all the whole quart be in, then pour all in to :2: earthen vessells and

the ~

Nxt day scumb the cream off and put it into a dish, and put some suggar to it and some joyce of Limonds and whip it up with a Litle whisk till it be as thick as yow can take it off with a Knif And heap it as high as yow can one the bottom of a trencher within a dish and put suggar and cream to it and serve it &

A Cream Silabub

Take a quart of cream and a quart of milk, and put in 5 whole Maces and boyle it a litle and still stirring then coole it as cold as new milk and while it is cooling put into the Silabub pott a pint of whyt wyne a chapine of sack and close the holl of the pott, then with a great wooden thing squize the milk into the Silabub with as great strenght as yow can

Lugged Cream

Take a Chapine of thick cream and make it scalding hott still steiring then take it off and stir it till it be cold then pour it into a thick Linning bagg and hang it up and wring it till all the why be out of it and the nxt day serve it with adding Cream thereto

Coddling Cream

Take a quart of cream and season it with suggar and rose water and boyle it well and then Lett it coole and then in the meane tyme, take pair and coddle the best of apples very well and take so much of the best pap of apples as make the Cream thick and sett it one a gentle fire, a litle to boyle carefully stirring it Leaft the Milk break or turn to a curd then Lett it coole and serve it

Clouted Cream

Take 3 or 4 gallones of Milk and when it is ready to boyle and

and come over the pan, take it off and put it into 2: Large dishes, but forgett not to put Cinamon and Sliced Nutmegge in it when you boyle it then take 3: or 4: quarts of sweet Cream and put amongst the milk and Stir it and cover it clase while hole, and lett it stand all night the take off the brate which will be Lyke butter if your milk be good and put it into dishes adding Suggar and Cinamon and if it be too thick add a litle cream Suggar and rose water, or any flour water and so put it softly into dishes

Cabbage Cream

Take 4: or 5 glasses of new milk and lett it to boyle adding Salt yeto, and being ready to boyle tak it off and put it into many flate dishes and lett it cole till the brate rise well and seem strong then take peuther trenchers and turn the bottom upmost and lay the brates upon folding them Lyke Cabbage and throwing Suggar and rose water betwen every Clout then put all the Milk into the pan one the fire adding Salt att every boyling, and being ready to come over the pan, put it into the same dishes, and being cold take off the clouts and do just as formerly throwing Suggar and rose water betwen every clout one the bottom of the fourth trenchers within the dish, and so do always till the milk cust no more brate adding Salt att every boyling alwayes the brates will not rise and att Last break it as Lyk to cabbages as you cane throwing Suggar one it

Cream Lyke Snow

Take a quart of Sweet Cream and 3: eggs first Sweetten your cream with Suggar and rose water and put it into a dish-

dish being deep, then take a birchen rod, and therewith beat into the bottom of the dish with your hand till there a rise a froath and beat it till you can gett no more froath and put the same one the bottom of a trencher within a dish like to Suggar or Snow for serve it without throwing any thing one it, and the Sooner the better

To mak Limone Cream

Take the rynd of :4: Limones and Joyes, the whyte of 3 eggs and :8: yolkes cast them well, and mix all togither, with half a muckkin of rose water and a Muckkin of Spring water, and as Much of fine Sugger as will sweeten it, Put all Togither thorow a strainer of thick Cloath, and Sett it one a Gentle fire, still stiring it, till it be thick, but See it boyle not, See serve it and eat it Cold

Rispor or Rasp: Creame

Take ye half a pound of Jellie to a Chapon of sweet Creame break the Jellie very well with the back of a spoon and mix it with the Creame and whisk it well with a whisker So serve it

To mak Jacolat Cream

Take Jacolat as you Lobe it, Lille or Much and Lett it Soften before the fire, the take a Lille Cream and dissolve it, put it to your Cream and Sett it one the fire, Lett it boyle still whisking it, and to a Chapon of Cream take three yolkes of eggs well beaten and mix in it when it comes off the fire, See they Crudle not so Sweetten it, and serve it up

Banstering Milk

Take a pynt of new milk, and when it is boyling, put in the Joyce of 2: Limones in it, and strain the whey from it, and mix the Curdes with Suggar, and put them thorrow a whyt sive, with the back of a Spoon and put whisked Cream about it &c

To mak Suggar Biscak

To 3 pound of Suggar take 6: pound of flour a dozen of egg yolkes and the half of the whytes half a dozen of Spoonfulls of rose water a dozen of Spoonfoulls of sweet Cream and peices of Sinamone

To preserve Curranes

Take your Curranes and stone them, and to a quart of Joyce, take a pound of Suggar, mix it, and boyle it, to a good thick Jellie, then put in your Curranes and let them boyle, giving them a shake now and then till they be clear then take them off and pour them in your Glasses &c &c

Make Gray amber Plumbs or any Sorrt of white Plumb

Take your plumbs and prick them and then Scald them have a thin Shugar then drain your plumbs and when the Shugar is hole putt in your plumbs & justt heatt them then putt them in a pott and Couer them with a paper and pour a littill of the Sirope upon the to keep them from growing black then Sett them by till nextt day then drain them then putt more Shugar to the Sirope and Boyle it till it grows prity thicke then putt in your plumbs and give them a warm butt take Cair that they dont boyle then putt them in a pote as befor and they will keep all the year butt when you hanen mind to dray any of them drain them from them from the Sirope and lay them upon white Iron and haue Some of the fire Shugar finbas Sarlicke and putt it one a Muflere and dust it upon your plumbs and putt them in the Stoue with a little paper and when they are dray of the one Syde turne them upon Clean whitte Iron and dustt them as befor and putt them in the Stoue againe and when they are dray put them in a Sife with paper and youse them as youe think fitt youe may doe green plumbs the Same way only when youe Scald them putt in a littill of the Sharpestt vinegar youe can gett with a little Salt and Couer them close till you See they are green and when they are com to be green wash them in warme waller to take of the Lattle of the Sall then doe them the Same of the white

To Dray Corrants Barberys

Youe must Gett your Plumbs Pioned then take to Every pund of fruite one pund and a halfe of Shuger then wett it water. Boyle your Shugar till it bloue which youe must Dray with the Scomer then putt in your fruite and Scald them very well and putt them in a pole then dray them as youe doe your plumbs and when done putt them in boxes ---.

To Make Makroons

Take one pound of almonds and beatt them very fine then take the whites of four eges beatt them very with a whisk then mixe them with your beatt almonds then take a pund of fine Shugar sinlay beatt and putt Therow a Sarlich Ace mixe itt with the restt then drope them upon wafers and dustt Shugar upon them and Soe bark them

To Make Barly Shugar

Take your Shugar and dissolue itt with waller and Boyle itt till itt will Crack with out Stiking to your teeth which youe mustt tray by dyping your finger in waller firstt and then in the Shugar take a marbill Stone and oyle itt Soe drope your Shugar and role itt in whatt Sheaps youe pleas

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