

To make butter Chicken 19

Take two Chickens pickt them Very Clean & boyle them wth a blade of mace
& a little Salt then take take thorn off & cut them in pieces & put them into
a lops up pan wth a little grass lay Shered a fittles lemon peel and a bit of butter
A little grass lay Shered a litt^{le} off of Liquor of Chicken where boyled in lops all up
together wth four spoons full of Cream put in a little Salt & Put it into your
Dish Squares in some juce of Lemons Garnish y^e Dish wth Slices lemon then serve
it up hot

Sauce for a Roasted Goose 20

Let y^e goose be powdered take Six Onions a fittle lime and Sweet Majoram
half a handfull of Sage Shered all these together very small Season itt wth
pepper and Role it up in a good lump of butter and put it in the belly of the
Goose & tie it up Close top & bottem when a y^e goose is Roasted take out of the
belly & melt some butter and Stir it all together put it in y^e Dish and
the Goose & serve it up

To Make Scotch Scollope of Beale 21

Take a fittle of Beale and as much as you will want for y^e Dish in thin
Slices beat them and hack them Cross ways wth y^e back of knife grate a fittle
Nutmeg over them Melt two Ounces of Butter in a Skew pan then put in y^e
Scollops and toss them in the butter till they are browne when they are
Almost Ready put in some Shred greens lay a little Sweet Majoram and lett
time a little Onion cut y^e m^{all} fine a blade of Mace wth two cloves beaten a fittle
pepper & Salt then take y^e yolks of three Eggs two Spoonfulls of Gravy toss
all up together wth a Spoonfull of Dinger & Limon if you please you may garnish
y^e Dish wth fried Slices of bacon & forced Must balls

To Stew a breast of Beal^{or} Pigeons 22

Take a breast of Beal (or) of the two Ends then beat it wth a Roleing pin
& flower it & take a Skewing pan a brown a y^e pound of butter in it then
then put in y^e Beal & when it is browne on both sides take it out fling

A way of butter & wash y^e gran clean then put y^e Veal in again wth as
Much water as there is will cover it tow (Cloves pepper and Salt one bay leaf
a Little limon peel lett it Sim slowly an hour & half then Strain out
y^e Liquor and take the yolks of two Eggs beat up wth a spoonfull of
Vinegar Mix it in y^e Liquor thicken it over the fire put y^e Veal in y^e
dish and throw y^e Sauce upon it you may ad: to y^e Sauce Sweet bread
mushrooms (ochimbers & Rosted Presmells you must boyl them all
half An hour pigeons May be stewed the same way

To Broyle Pigeons Whole 23

Take Six Pigeons whole flatten the Breast Bones and stick
the feet in the Sides take half a pound of beef Swell a quarter a
ground of lean bacon a full gillard Sweet Majoram & thyme and Onion
Shred the ~~beef~~ ^{beef} ~~very~~ ^{very} fine & season it wth pepper. Stuff the bellies of
the Pigeons wth the stuff then tie them together on tops and bottoms very close wth a lye then
on a gridiron over a clear chafin fire keeping them turning and basting
wth butter ~~are done when the~~ ^{Some butter & put in y^e dish under}
the cover serve up hot

To Make a Stuffing for Veal 24

Take a quarter of a pound of lean beef half a quarter of a pound of beef
Sweet a little Sweet Majoram and thyme a full gillard
Nutmeg and Salt Shred all these very Small and Mix
them together wth a yolk of an Egg So stuff y^e Veal wth it

To Broyle Eels 25

Run your Knife large Eels & slit them down the back cut them
large pieces & throw a very little pepper and Salt over them and broyle
on a Gridiron over a clear chafin fire for the Sauce melted butter
Vinegar and little Nutmeg

To Roast a Breast of Veal 30

Let a Veal be cut thick on the Ribbs & bone it then beat it wth a rolling
pin then beat y^e yolks of four Eggs and rub the Inside of a Veal
wth half of them then take a Nutmeg two blades of Mace eight cloves twenty
Peper some of beaton them All together In a Mortar and mix Amuch again
Take a paper then take a good handfull of herbs Which must be Sweet Marjoram
Winter Savory Thyme & Parsley Shred them Very Small then take one half of the
Sauce and half of the herbs and strew the Inside of the Veal take thin Slices
of Bacon & lay in it then strew the rest of y^e herbs upon the Bacon and rub
it over wth the rest of the Eggs then roll it up In a linnen and bind it hard wth a
tape tie it up in a Clean Cloth if you will Eat it hot you May boyle it in
a pot wth Meat it Must be boyled Very Tender Cut it in three peeces and
lay it in a Dish and Make Good Gravy Sauce One Spoonfull of White wine
an Anchoves a little Sauce of Lemon thicken it wth a little of butter thron
Over y^e Coller if you will keep it cold you Must boyle it by it self wth
wth the bones a bunch of sweet herbs the peering of a Lemon when it is
boyled Enough take it up and cut it into cold When it is for
it In Liquid it will keep Very Well Which In summer

To Pickle Cucumbers Mango way

Take y^e Cucumbers & cut off the tops and take out all the Seeds and put them into salt
and water as you doe them then boyle salt and water till it be Strong Enough
to bear an Egg then take y^e Cucumbers out of the cold water and pour your
braine boylng hot over them and covers them Close and Let them Stand
till they are cold then take them out and Drain them Very well fell them
wth Mustard Seeds Sliced ginger Cloves mace & Garlick Make a Pickle wth
white Vinegar a little bass Salt and pour it on them boylng hott Cover
them Close and keep them for y^e use beure your pickle over y^e Mangoes

Of Pickle Herrings 32

Take four score herrings the freshest you can get
cut off their heads and tails then wash very clean and dry
them in a cloth then take an ounce of Camaca pepper &
ounce of Nutmegs beat them half an ounce whole pepper
Eight day leaves as much Salt as you think will season them
then take an Earthen pott & Lay a Layer of herrings & a Layer of
Seasoning till a pott is full then put as much White Wine
Vinegar as will cover them and a quart on them put them to bake
with four bread and keep them in the same pott you may Eat them
in three days and they will keep three Monthes keeping them close
covered

Of Pickle Cucumbers 33

Cucumbers & vinegar them clean & take water and
Salt together till it be half boyled away then pour
it over your cucumbers be sure it covers them cover a pott close
& let it stand four days then take White Wine Vinegar & Salt
a few Carroway & Coriander seeds a little cloves & mace sliced Ginger &
Whole pepper & roach allum & dill take your cucumbers out of your water
and pin and put them into this Lett them on a fire close covered & when
they begin to swim take them out Lett them to sole boyling good
quickly & well and when it is cold pour it in a Glas over the cucumbers
and Lay dill upon them fill a pottle with Pickle cover them & lay them down
close

To Make almond larts 43

Take half a pound of Jordan almonds blanch them and pound them very fine in a Morter put to them a pint of Cream that has been boyled with a Blade of Mace the Marrow of a Large bone cut in Little peices the yolks of six Eggs breeden it wth fine Sug^r and put in one Spoonfull of Orange flower water and it all very thin and put it in a well together then Make a little fine paste roll it very thin and put it in a patty pan that is well buttered then pour in y^r puddings put a Little paste about 2 fingers breadth about it put it in a Moderate oven and half an hour will bake it then Take it out of the patty pan & lick it wth Little bits of green Curron

To make an apple Pudding 44

Take 12 large peppins & Scald them in water then take the pulp of them and the Kumbs of a penny Loaf Grated very fine the yolks of 12 Eggs and White of 2 Whole Nutmeg grated a Little Salt and Some Sug^r stir it all well together then put Some puff paste round the Sides of the dish the pour in y^r pudden when it is ready to go into the Oven pour a quarter of a pound of Melted butter over it 3 quarters of an hour will bake

To Make a Quince Pudding 45

Take 3 Quinces and Scald them till they are Tender peel them and Scrap the pulp from the core then take the yolks of Seven Eggs & one white and beat them very well wth half a pint of cream and half a pound of Sug^r put these to y^r Quinces & stir it well together then put Some puff paste round the Sides of y^r Dish then pour in y^r Pudding and when it is ready to go into the Oven pour a quarter of a pound of Melted butter over it three quarter of an hour will bake it

To make Rice Puddings in galls 46

Take half a pint of rice & boyle it in five pints of New milk wth a Blade of mace Let it boyle till it is as thick as hasly pudding take care it dose not burn then put into a bason and when it is cold

To make an Orange Pudding 39

Take the rinds of three Sevell Oranges pared very thin put them to Soak over night in warm water Shift them in the morning and boyle them very tender then beat them very fine in a Mortar then take a pint of Cream and a pint of Milk and Scald it cut in Slat french rolls in Slat and Soak them in y^e Milk & cream Grate in a Small Nutmeg beat the yolks of four Eggs and the Whites of two put them into y^e Pudding also y^e Orange peel Sweeten wth Near half pound of Sug^r Mix all well together and put it into y^e Dish and put a fine graste round y^e Dish and put a fine graste round y^e pudding and half a pound of good butter and throw it all over y^e pudding before you put it into y^e Oven an hour bakes it

To Make White Puddings in good 40

Take the Crumb of a stale white 2 penny loaf Grate it & the thiro part of as Much Jordan almond finely beat very fine & the Marrow of 2 bones cut small and a quart of Milk boyle wth a Blade of Mace lat y^e yolks of three Eggs and a little Salt Mix all very well & fill the gutts not to full boyle them a quarter of an hour & sure the gutts be Clean

To make Black Puddings in good

Take 3 pints of hogs blood put to it a pint of cream and the crumbs of a stale 2 penny loaf Grated very fine one pound of fatt Minced Small Some pepper and salt a little pennyroyall and when it is all Mixt together fill the Eggs Which most be washt very Clean boyle them half an hour

To Make a White Pott 42

Take 6 yolks & 2 whites of Eggs beat them up In three pints of Milk and put to it a Large Morrow bone a quarter of a pound of Raisons of the Sun Stond a quarter of a pound of Sug^r Stir it very well Just as you put it in y^e Oven it Most be baked in a Moderat Oven

Put to it the crumbs of a penny loaf grated and one Nutmeg the yolks
of 12 Eggs and the whites of five a pound and half of beef Suet finely
Shred 2 pound of Currants a quarter of a pound of Sugr and a little
Salt a quart of thick Cream scalding hot Stir it all together & put it into
the bullock gulls which must be very well cleaned & tie them up
into puddings & boyle them three quarters of an hour

To make Trillers 47

Take a pint a and half of Milk a pint of water lett it boyle
up and Stir in it as much dry flour as will make it Like a hash
pudding then take 8 Eggs & beat them very well take your pudding
of the fire and and Stir in y^e Eggs by degrees then Strain it Through
a fallender & lett it a little before y^e fire to rise them in Lard

To Make Orange Tarts 48

Take the Yolks of 12 New Laid Eggs and the juice of three Swile
Oranges pounde in a Mill a pound of butter
of the Charne melted half a pound of Fin^e Sugr Stir all well
together & put them in a Pan & lett them on a clear
fire till they are pretty thick then have ready a little fine paste
roll out very thin & put it in y^e patty pan well buttered So pour
Shuff into it put it into a quick Oven a little more then a
quarter of an hour will bake it

To Make a Tansy 49

Take the Yolks of 12 Eggs the Whites of 4 & half a pint of Cream
and the ~~crumb of a stale penny loaf~~ half a pint of the juice of
Spinage & Tansy together on Spoonfull of grated bread & a
grated Nutmeg a little Salt & Sweeten it to y^e Taste then beat
it well together & put it in y^e dish & Steew wth Sugr Cover it
Garnish it wth Oranges cut in quarters and Serve it up hot

To make a blood Pudding 50

Take a quart of Milk and boyle it have ready In a pan the
Crumbs of a penny Loaf cut in slices pour as much of the milk
over them as will Soak the bread then beat it very small wth the
back of a Spoon grate in it a half a Nutmeg then take half a
pound of beef Suet cut very fine and mix it wth your bread then
take a Little thyme Winter Savory Stennell Sweet Marjoram
young rogate Onion & a hand full of parley & a little Sage
Shred them all very fine & put them to y^r bread then take 4 Eggs &
beat them well & put them to y^r rest Season it wth pepper & Salt Stir
it all very well together and put half a pint of blood wth rest &
if it is thick Make it thin to y^r Decection wth y^e remainder of y^e
Milk then flow y^e Coth very well & put in y^e Pudding & tyed pretty
thight Lett y^e water boyle before you put in your pudding an hour &
a half then take it out & put in y^e dish throw melted butter
Over it and serve it up hot you may either use Lambs pigger or goat
blood

To Make Waffers 51

Take half a pound of White flour and half a pound of fine
Sugar then take a Little water and boyle & Melt in it half a pound
of good butter take y^e Yolks of two Eggs and beat them well In a
Spoon full of Orange water flow water & a little Lemongr peel
Shred Small Small beat beat all these very well together butter
y^e Iron & bake them over a quick Clear Wood fire a Spoon full
Mak's a Waffer Scrape the Edge of y^e Iron wth a knife and when
your waffers is beked take them out and role them up

To make Houmb pudding 52

Take a pound of beef Suet Shred it very small a pound of reasens
of the Hon a pound of flour Whole Nutmeg grated a little Salt
a quart of Milk three Yolks & two Whites of Eggs Stir it all very well

together then take a Cream (Colts) & flower it pour in y^e pudding lye it up &
give it room to boyle then have y^e water a boylng put it in y^e pudding
lett it boyle shours serve it up wth Melled butter this pudding may be
baked if you please

To Make a Oyster Pye 53

Take a quart of Large Oysters pare boyle them in their Own Liquor when
Onion a Little thyme winter Savory & Sweet Margoram Season it wth
Whole pepper a blade of Mace When they have Stewed a Little While
take them Off from the fire & Let them Stand till they are Almost Cold
then take the Yolks of an Egg beat it up in a Little of the Liquor & take
Some Parsly thyme a Little Lemon peel 52 of the Oysters a Little Salt
pepper a blade of mace beaton two good Spoonfulls of Grated White
bread Make all very Small & mix it wth Egg and Make it into fumps
as bigg as Oysters then Make a good Short Crust & put it in y^e patty
pan then put in your parboyled Oysters and y^e rest of forcemeat
and the Marrow of Marrons bones the Yolks of 2 Hard Eggs whole
the cover of y^e Pye & Just as it is into y^e Oven in y^e Liquor y^e
Oysters were Stewed in it will last an hour buring then take of
To have ready halfe a pound of butter halfe a pint of Gravy
the Yolks of a hard Egg bruised & dissolved in y^e Gravy put in a Little
Lemon peel Shred very Small put it over y^e fire and Make it very
hot then Squeeze in y^e Juice of halfe a Lemon and pour y^e Sauce all over
the Pye Lay on y^e Lid Again & Serve it up hott

To Make Beef Stake Pye 54

Take a Many Slakes of a rump of beef as you will need for
y^e pye cut them thin Make a good & beat them wth a rolling pin
Season them well wth pepper & Salt then Make a good Crust & put it
in y^e patty pan then lay in y^e Slakes & strew over them halfe a quarter
of a pound of beef Suet Shred very fine and put in y^e middle of y^e
pye a bunch of Sweet herbs w^{ch} must be made of Parsly Sweet
Margoram Winter Savory & a Little thyme & one Shallot Cover up

2^d pge wth paste & when it goes to y^e Oven put in a Glass of
Water when its baked take of y^e Lid and take of y^e bunch of herbs
and Scum of y^e fall Clean pour in half a pint of hot gravy wth a
little butter cover it up To Serve it to y^e table hot

To Pott Beef 55

Take 6 pound of Lean of bullock of beef & beat it in a mortar
till it is fine Season it wth pepper & Salt halfe a Nutmeg & blades of Mace Six
Cloves pounded and putt into a pott wth a pound of butter cover y^e pott wth
pepper and lye it downe bake it wth French bread When it comes out of y^e Oven
beat it Again in a Mortar till it is very fine If it Wants pepper or Salt you
May putt Some butt No Other spices then put it into y^e potts you
Designe to keep it in wth a pound of butter put a lay of butter & a lay of
beef & lye it down wth pepper as before & bake it wth French bread When it
comes out squeeze it down hard In y^e pott and When it is Cold pour
Clarified butter over it you May pott Venison y^e Same way & haire when it
is bound

To Make Fox Tongues 56

Take 4 Tongues ^{Trim} Cut of y^e roots & rub them wth 3 pound of Salt
petre a quart of bay Salt and pint of White Salt till them say Six days
then dry them wth a Cloth rub them wth pepper then put them In an
Earthen pott wth halfe a pint of y^e braine they lay In fill it up
wth pump water cover it Close & bake them tender & when they come
out of y^e Oven blanch them & rub them wth pepper as before put them
In y^e pott you Intend to keep them In & cover them wth Clarified

To Pott Pigeons or Partridge Or Teale 57

Let y^e Pigeons be very Well Pickt & Fresh Cut of y^e Leggs &

To Make Lemmon or Orange Cream 67

Take a pint & half of Spring water over Night pare y^e peels of four Lemmons y^e Next Morning Squeeze In y^e Juice of Six good Lemmons three Quarters of a pound loaf Sug^r y^e Whites of sixteen new laid Eggs & y^e Yolks of four well beated Stir altogether & Strain it through a fine Sieve then Set on a Gentle fire keeping it stirring all y^e while one way Lett it just boyle then take it off & pour it quick into a China bason for fore y^e heat of y^e pan should furdle it Stir till it is Cold Orange Cream is done y^e same way only you must put In sixteen Yolks of Eggs Instead of Whites four Whites Instead of Yolks

Take White Quinces Marmalid 68

Take y^e quinces & Scald y^e till they be very tender then take off y^e Skin & cut them In peeces y^e Cordes & put y^e Cordes in a porenge wth a little water & Lett them on warm Embers till they Jelly then take y^e weigh of y^e quinces in Double refine Sug^r & Strain y^e Jelly of y^e Cordes & put to it & Lett it boyle as fast as you can till it grows thick then put In y^e quinces & make them boyle very fast but a little while then put them into y^e Glasses when its Cold Cover them up wth paper

To Make Jelly of Rasperry 69

Take a Menny rasperry as you please put them into an Earthen pott put y^e pott into into a Sillit of water & Lett them boyle under stirring them Often then take out y^e Rasperry & Strain y^e wth take to a pint of Liquor three quarter of a pound of fine loaf Sug^r Lett it on y^e fire & lett it boyle Stefly Scum it well & when you see it is just ready to jelly put it into y^e Glasses & when they are Cold Cover y^e wth white paper

All together & Settle them a little before y^e fire to rise & butter y^e tin
pans but do not fill them to full half an hour will bake them

To Make Ginger Bread 64

Take two pounds & quarters of London Treacle two Pound of flower
& ounce & half of beaten Ginger four Eggs half a pound of Candied Orange
peel & half a pound of Green Citron cut In Slices beat y^e Eggs very well &
Mix y^e Ginger wth y^e Eggs & then put it Into y^e Treacle then put In y^e flower
by Degrees as you do In a hasty pudding stirring it all y^e While last of all put in
y^e Sweet Meats & stir it very well together butter y^e pan you bake it In & Let it
have an hour & half Baking you May Leave Out y^e Sweet meats if you
please & put In an ounce of Gilliander Seed or Carromay Seed

To Make Seed Cake 65

Take three pounds & a half of fine flower & dry it well then Mix wth it
a pound of Sug^r half a quarter of an ounce of beaten Mace a little Salt
two ounces of Carromay Seeds two ounces of Candied green Citron two ounces of Candied
Orange & two ounces of Candied Lemon cut them all In Slices & Mix them wth
y^e flower then take a pint of Cream & a pound of butter Set it on y^e fire
till y^e butter is Melted then take it off & when it is almost Cold put a pint
of falt Yeast to it & y^e Yolks of Eight Eggs y^e Whites of four well beat then put
in y^e flower & Mix all well together & Set it to rise a quarter of an hour
before y^e fire then butter your hoop & it In an hour will bake it In a quick
oven

To Make Barley Cream 66

Take a quart of New Milt & a pint of Cream boyle it up wth a blade of Mace
then have ready a quarter of a pound of pearl barley ready ready boyled & very
tender & Shifted In three or four waters put it into y^e Cream stir it All together
thicken it to y^e laste put it Into y^e bason & when it is Cold Serve it up

To make a sickase 84

Take y^e fowls cut them in pieces and Clean them Season them
wth pepper & Salt Little Mace nutmeg Cloves Some Fried wine
parsley a Little bit of onion when you Layed them Let them lay
two Hours then flower them very well fry them in Sweet butter
y^e butter boiling hott before you put them in fry them a fine brown
take them out of your pan wash it Clean & put them in a Gain wth a
bout a pint of Gravy Let them Swin up in Gravy take the
Yolks of three Eggs wth a little Grated Nutmeg a little Juice of
Lemon two Spoonfull of wine Put all this in the pan first
Mix A Spoonfull or two with y^e Eggs then Shake it over the
fire till it is as thick as Cream then Serve it up Garnish y^e
With Lemons

To make Puffert 85

Take 12 Eggs one pint milk three Quarter of a pound of butter
one pr sugar one pr Currants four pr flower three Spoonfull of yeast
12 Cloves and one Nutmeg Mix well together let it Stand 6
Rye and then take it the Milk and butter Must be warm

To Make Small Seed Cakes 86

Take one pound of sugar a much three half a pound of butter of
Washed in rosewater Clean the rosewater out four eggs two Droups of the
oyle & Sinnamon a good hanfull of Carraway Seeds bruse them a little
then grind all off well together then Drop them in Camps a big as
Nutmegs upon buttered papers take them in an oven as for maibroons
then dry them in a dish till Cusp

To Make a Calfs foot Pudding 81

Take a pare of Calfs feet Boil them till the bones comes out
 Very Easy then take them and Chop them Very fine while there
 Warm then waigh y^e Waight of the meel with good Beef Suit mix
 them both Together & Shred them Again then take ten Eggs Leave out four
 of y^e Whites beat them very well take a Whole Nutmeg a quarter of
 of a pint of Sack & Sugar then take a pound of Currants half lb
 of Raisins Stoned & Shred Mix with the Meel then put in your
 Eggs and mixt them together then Grease in half a penny Loaf
 four Spoonfull of Cream & two Spoonfull of flower then take the
 peel of one Lemon Shred very fine & mix it all together take your bagg
 full it then flouir it very well use it Very Close and Boil it 3 hours
 When where boild Serve it up with Melted butter a little Sack and Sugar
 in it Stick it wth blancht Almonds & Citron if you please Garnish
 y^e Dish wth Grated Cust of bread tosted Brown

To Make a But^r Pudding 82

Take 3 pints of Milk boild it in a Blade of Mace when it boyls take
 Grated bread and Stir in it till it is y^e thickness of butty pudding then Stir
 in 3 quarters of a pound of butter or good Beef Suit then mix in 6 Eggs wth
 half the Egg Whites a little Sack Sugar and Nutmegs (inamonds what fine
 you please)

To Pot Venison 83

Take your venison and bake it till Very tender then take it out of y^e
 pot and squeeze it between two linnenchers then take of all the Shins out
 all the Sinews then beat it in Legumivite Morter pressing Melted butter
 all the time Season it with pepper & Salt a little Cloves then beaten fine
 pack it down into your pots then pour over it Melted butter well Seasoned

Abraham De Ruyter
 Isaac De Ruyter
 A B R Aham

To Make Hard Wafels

Take Eight Pound Flour Three Pound of Butter
& Three^{lb} of Sugar. Melt your Butter and Sugar
together add some water to it as much as you
think will do some ^{with} Cinnamon and Careway seed.

To Make mackrooms?

Take One Pound of Blanched Almonds Pound them fine
1^{lb} of Pounded Loaf Sugar Six Whites of Eggs beaten
up to a froth in which you must Put in Some Rose Water
You must be Careful to Bake them they are Apt to burn
the sugar & almonds you must stir them ⁱⁿ a little
sauce for till they are dry
your egg mixed it well
an make them in ⁱⁿ paper

to make little buisjes
to a pound of flower a quarter of a pound
Sugar the same of butter & eggs some nutmeg
an Sencmond mild & yeast a pint of milk
to 2 pounds of flower

Salt Wafels

3^{lb} of flower 1^{lb} Butter 10 Eggs atee forful
Engen Meal 1 fort malk Some yeast

Ann V Cortlandt

Ann Van
Roodland

To Make Tumble 94

this is not a good receipt

Take 3 Pounds of Flour 2 Pound of Butter a Pound
and a half of Sugar 12 Eggs Carve Seed, Rose
water Cinamon, Mix these together and make
them up, ~~_____~~ To Make ~~_____~~ 12 3 4 5 6 7 8 9 10 11

Take 4 Pound of Flour Butter and Sugar of each a Pound 12 Eggs
A handfull of Carve Seed a half pint of Milk, Nutmegs and
Yeast beat the Sugar & Eggs together ~~_____~~ 12 3 4 5 6 7 8 9

To Make a Large Plum Cake

Take 5 Pounds of Flour 2 Pound and a half of Butter

1 Pound Currants 3 pound Sugar 1 lb Raisins 1 Pint

Cinamon 5 Nutmegs 1 lb

1 Pound Citrons 12 Eggs 1 lb Raisins 1 lb Currants

first Beat the Butter & Sugar then Rose Water Roundly

& Wine then Beat your Eggs and put in Beat it every

well to Yeather then Stir in your flour keep as much

flower as to Role your fruit in 1 2 3 4 5 6 7 8 9 10

To make damsons 97

Lay a Layer of Damsons and a Layer of Sugar in a pott and cover it
With a crust then put it in an oven till you think them well done after they
are cold melt some fat and put a fourth 2 or 3 inches thick over it