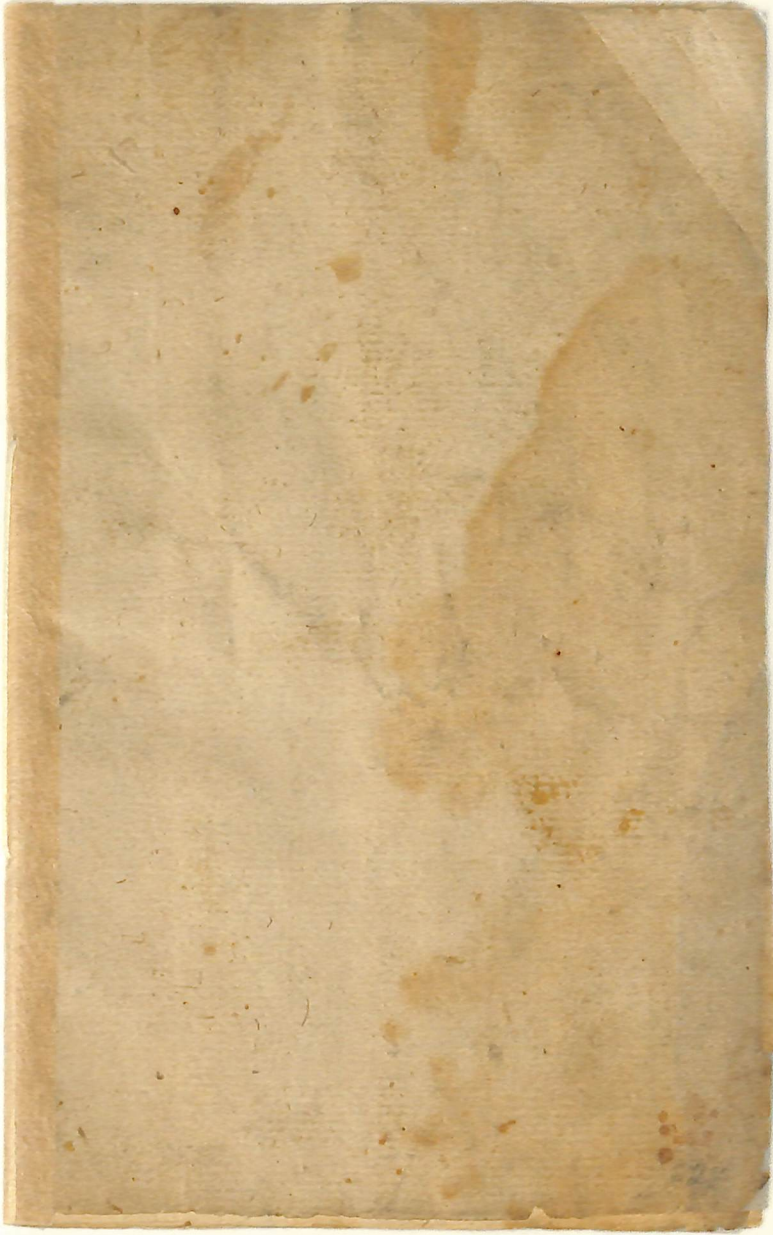
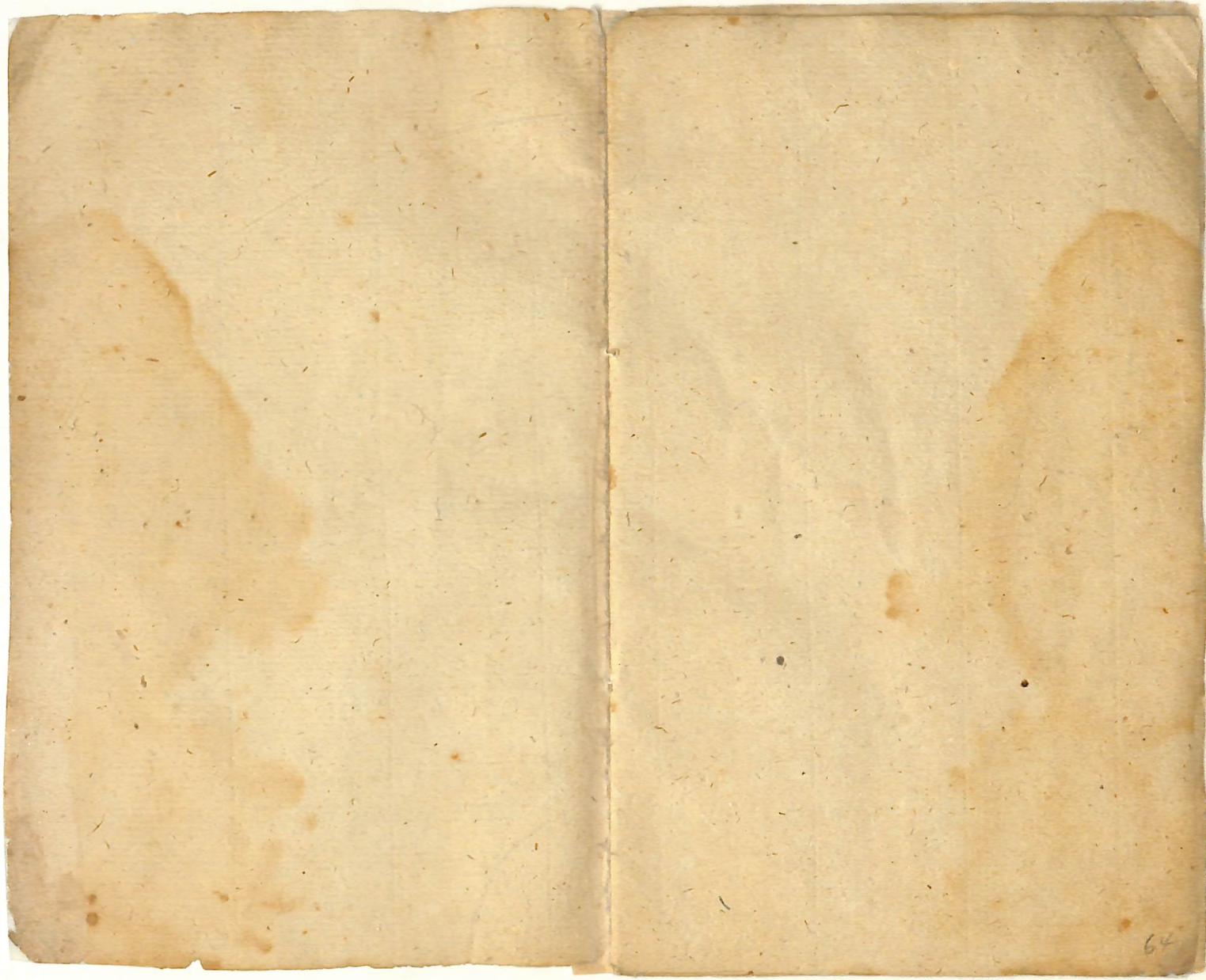
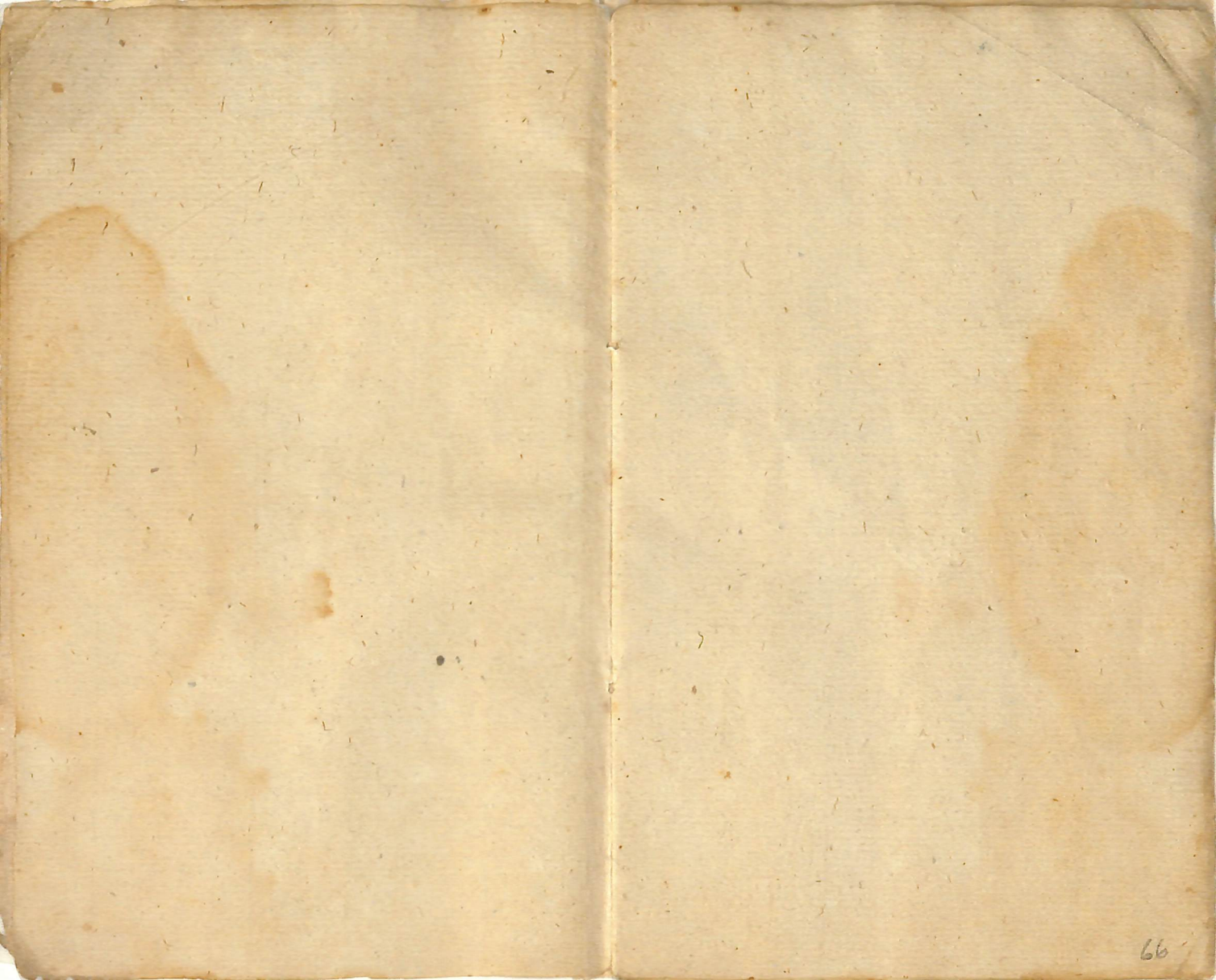
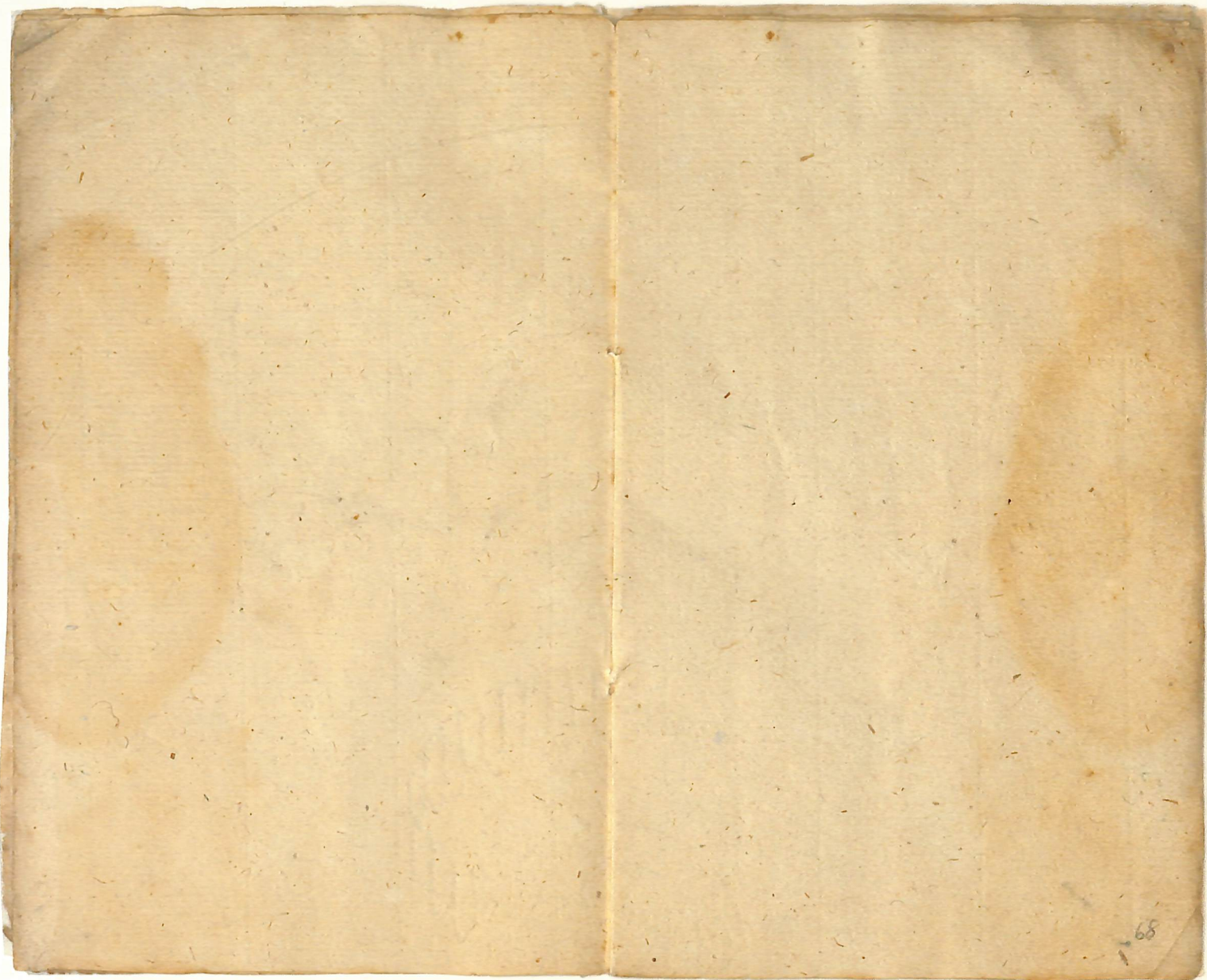










6. *Pumpkin Pie*

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blanch & sift a lb of loaf sugar blanch
& beat to a paste a lb of bitter almonds
mix half the sugar with them as you
are pounding the almonds beat them
wet with rose water beat the whites of
6 eggs to snow & mix the rest of the sugar
with them then just as you are going to
put them in the oven mix all together;

drop them on flowered paper a spoonful
in a place the oven must not be very hot.

Macarons

blanch & beat a lb of almonds very fine
keeping them wetting with orange flower
water take an equal quantity of fine sugar
powder & sifted then beat up the whites
of 6 eggs & mix them all together
place them between 2 of wafers
then on thin plates or paper, &
bake them in a slow oven

White Pudding of Chickens

But your Chickens in Quarters, then
cut every quarter in two, put them in a
pan with water to cover them & give
them a boil or two then put them in cold
water - take of the skin & blanch them
put them in a close covered pan with
mushrooms & truffles with them a piece of
butter a little flour & salt a blade of mace
a whole onion stuffed with cloves a
whole anchovy & the wind of a lemon
shake the pan with the flour mixces put
them on a slow fire when the are boiled
enough put in a gill of thick cream &
just as you are going to send it up
put in a little white sauce & a very
little lemon juice you may beat the
yolk of 2 eggs & mix them with the
sauce to thicken it but take great
care not to curdle it.

Roasted apples the same way
but they must be cold & mash
them with the back of a spoon
you may put a yellow cream
under it but dont make it too stiff

To colour jellies

Jellies made of hartshorn or adrus
feet may be made of what colour you
please if white use almonds powdered
& strained after the usual manner if
yellow put in yolks of eggs or a
little saffron steeped & squeezed if red
some juice of beetroot or cochineal
if purple turnsole or powder of violets

if green juice of beets or spinage

Clear Rippin jelly
take fourteen good pippins & throw
them into cold water; set them on the
fire till they are dissolved then strain
them & to a mutchkin of it put a
pound of double refined sugar let it
boil very fast & keep it clean
skimmed; then put in it the juice
of two large lemons. as it is boilling
try it on a plate & when you
find it jellies it is enough you
may put a chopin of water in it

put them with the same
add 5 tablespoons full of
Ginger Orange peel and some
more and roll out them

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Yellow Pudding

Cut Cucumbers in slices with
equal quantities of small onion
put them in a large jar
to every layer add a good
handful of salt the same
a large tablespoon full of
white Mustard and the same
of Samarra, shred Ginger
black pepper and cloves to
your taste but give

immediately lie it up tight
and it will be hot for use in
the morning

To make floating island
take half a pound of Curran
jelly & the whites of four eggs put them
in a large Bowl & whisk it till it is
as thick that you may drop it with
a spoon into any shape you please you
must keep whisking all one way it
takes a long time to whisk it & it
must be whisked from the bottom
of the bowl then drop it by spoonfuls
in an acid & raise it up as high as
you can put under it two gills of
cream a spoonful of rose water & a
little sugar you may make it of

Simble

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thin quarter of a pound
butter & pound of Sugar
1 pound flour & Eggs
a few caraway seeds

Minny Cake

1 Quart of Honey 1 pound
Sugar half a pint of
Water 1 Table Spoon of
Salt as much flour as
make a very stiff dough
Sprinkle your butter

Longer Cakes

1 pound of flour 1 pound of
oil a half of Sugar 1 quart
of Maltster. Mix the butter &
Maltster together when cool