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1794

Recipe for Apple Pudding, circa 1700s

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1746. of butter & mix
it with the yolks of 6 Eggs & the whites of 3. beat
them very well. together & mix a pint of Cream
a gill of sack or ~~supper~~ of brandy. 1 lb of sugar
a little salt & spice. you may add $\frac{1}{2}$ lb of
Currants bake it in a quick oven $\frac{1}{2}$ an hour.

Apple pudding

Take 3 or 4 good Apples scald them, then bruise them
through a sieve. put $\frac{1}{2}$ lb of biscuit a little
nutmeg. a pint of cream near $\frac{1}{2}$ lb. of butter
10 Eggs leave out 5 whites. sweeten it to your
taste.

Take three leaves of new bread, cut
of them as big as a dollar, then take out the crumb, having
ready some Oysters stewed in their own liquor & well
Drained. Season them with mace whole pepper
mace & a bit of butter; fill the hole with the Oysters
put on the tops & set them in the Oven till they are crisp.

An Oven hot enough to bake a pudding will suit them.

An Oyster loaf is very good floated in gravy soup.