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Last updated: 28 April 2020

Y.d.77: Recipes [manuscript].

folio 2 verso || folio 1 recto

Miss Annatt

Almond Cheesecakes

Take the rind of two Lemons boil them soft

and chop them small 1/4 lb Almonds blanch'd

1/2 lb Loaf-sugar 6 oz Butter the yokes of 7 Eggs

set the Eggs Butter and Lemon and part of

the sugar over the fire till thick let it stand

until cold and mix all together

folio 1 verso || folio 2 recto

folio 2 verso || folio 1 recto

Take the Large yallow Plumbs put them in a pan of Warter

Set tham over a Slow fire keep puting tham down with a Spoon

till you find the Skin will Come of than take tham up and Pill

the Skin of with a Penknife put tham in a fine thin Surap and

Give tham a Gentel doil than take tham of and turn tham pretty

often in the Surap or the out side will turn Brown when thay are quite

Could Set tham over the fire again let tham Boil 5 or 6 minuts

than take tham of and turn tham very Oftan in the Surap till thay

are near Cold than take tham out and Strain the Surap throw a

Musling rag ad to it the Weight of the Plumbs of fine Loaf Suger

Boil and Skim it very well than put in your Plumbs Boil tham

Till thay Look Clear

folio 1 verso || folio 2 recto