

These crowdsourced transcriptions were made by EMROC classes and transcribathons (emroc.hypotheses.org), Shakespeare's World volunteers, Folger docents, and paleography students. Original line endings, spelling, and punctuation are maintained and abbreviations are expanded, but the overall layout is not reproduced. Please contact emmo@folger.edu with transcription errors. Digitized images are available on [LUNA](#) and XML versions are available upon request. All transcriptions can be freely used and shared without restrictions, but please acknowledge "Folger Shakespeare Library" and the source manuscript's call number.

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 tham take tham up and Pill
the Skin of with a Penknife put tham in a fine thin Surap and
Give tham a Gentel doil tham take tham of and turn tham pretty
often in the Surap or the out side will turn Brown when they 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