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Last updated: 28 April 2020

Y.d.77: Recipes [manuscript].

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

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

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