

## Apple pie recipe from Eliza Smith's book (p. 138)

Make a good puff paste crust, lay some round the sides of the dish, pare and quarter your apples, take out the cores, lay a row of apples thick, throw in half the sugar you design for your pie, mince a little lemon-peel fine, throw over and squeeze a little lemon over them, then a few cloves, here and there one, then the rest of your apples and the rest of your sugar. You must sweeten to your palate, and squeeze a little more lemon. Boil the peelings of the apples and the cores in some fair water, with a blade of mace, till it is very good; strain it and boil the syrup with a little sugar, till there is but very little and good, pour it into your pie, put on your upper crust and bake it. You may put in a little quince or marmalade if you please.

**Work with you partner to rewrite the above recipe in 2 categories and in your own words:**

What ingredients are used in the recipe?	What are the steps for making this apple pie?
<ul style="list-style-type: none"> <li>• <i>Puff paste crust or pie crust [flour and butter or lard shortening]</i></li> <li>• <i>Sugar</i></li> <li>• <i>Lemon peel and juice</i></li> <li>• <i>Cloves</i></li> <li>• <i>Mace</i></li> <li>• <i>Fair or clean water</i></li> <li>• <i>Quince or marmalade, optional</i></li> </ul>	<ol style="list-style-type: none"> <li>1. <i>Lay down puff paste crust to cover the bottom and sides of the baking dish.</i></li> <li>2. <i>Peel, core, and quarter apples. Set aside peels and cores.</i></li> <li>3. <i>Place a bottom layer of apples in the baking dish and cover the layer with half of the sugar, a little peel and juice of a lemon, a few cloves.</i></li> <li>4. <i>Add rest of apples and sugar to the dish.</i></li> <li>5. <i>Make a syrup by boiling the apple peels and cores with clean water, a blade of mace, and a little sugar.</i></li> <li>6. <i>Strain the syrup and pour it into the pie. Optionally add a little quince or marmalade.</i></li> <li>7. <i>Place the top crust on the pie then bake it.</i></li> </ol>