

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">•••••••	<ol style="list-style-type: none">1.2.3.4.5.6.7.