

der, and shred it fine, pare and core twenty apples, put them in a stewpan with as little water as possible; when half done add half a pound of sugar, the orange peel and juice, boil till pretty thick; when cold put in a shallow dish, or pans lined with paste, turn out, to be eaten cold.

No 68. *Raspberry Tarts with Cream.*

Roll out some thin puff paste and lay it a pan of what size you choose; put in raspberries, strew over them fine sugar, cover with a thin lid, then bake, cut it out and have ready the following mixture: warm half a pint of cream, the yolks of two or three eggs well beaten, and a little sugar, and when this is added to the tarts return the whole to the oven for five or six minutes.

No 69. *Currant and Raspberry Tarts.*

For a tart, line the dish, put in sugar and fruit, lay bars across and bake.

No 70. *Cranberries.*

Stewed, strained and sweetened, put into paste No. 9, add spices till grateful, and baked gently.

No 71. *Gooseberry Tarts.*

Lay clean berries and sift over them sugar, then berries, and sugar, till a deep dish be filled, intermingling a handful of raisins, and one gill of water; cover with paste No. 9, and bake somewhat more than other tarts.

No 72. *Grapes,*

Must be cut in two and stoned and done like a gooseberry.