

Every species of fruit, such as pears, raspberries, blackberries, may be only sweetened, without spice, and bake in No. 3.

No 57. *Dried Apple Pie.*

Take two quarts dried apples, put them into an earthen pot that contains one gallon, fill it with water and set it in a hot oven, adding one handful of cranberries; after baking one hour fill up the pot again with water; when done and the apple cold, strain it and add thereto the juice of three or four limes, raisins, sugar, orange peel and cinnamon to your taste, lay in paste No. 3.

No 58. *A buttered Apple Pie.*

Pare, quarter and core tart apples, lay in paste No. 3, cover with the same; bake half an hour; when drawn, gently raise the top crust, add sugar, butter, orange peel, and a sufficient quantity of rose water.

No 59. *Currant Pie.*

Take green, full grown currants, and one third their quantity of sugar and raisins, to every quart of currants, add half a pint water, proceeding as above.

No 60. *Potatoe Pie.*

Scald one quart milk, grate in four large potatoes while the milk is hot, when cold add four eggs well beaten, four ounces butter, spice and sweeten to your taste, lay in paste No. 7, bake half an hour.

N. B. A bowl containing two quarts, filled with water, and set into the oven prevents any article from being scorched, such as cakes, pies and the like.