Transcription

*To Make Cheescakes*

*Take a Gallon of new milk, put to it Rennet and when it’s come to a Curd drain it very well from the whey, first with your Hands and then with a Cloth then Set a Quart of Cream on the fire and when it boyls put in the Yolks of 12 eggs, well beaten with four Spoonfulls of Sack. Stir it together till it Curdle on the fire then put it into a very fine hair Sieve that the whey may run clear from the Curds. Then mix the Curds that are made the milk and these together and put to ‘em 6 ounces of Loaf Sugar finely beaten. ¾ of a pound of fresh butter with ¼ of a pound of jordain almonds blanched and finely beaten. Mix ‘em well together and set ‘em into good paste. Set ‘em in a quɅicke oven and if you please you may put currants to Some of your Stuff. Do not harden the paste before you put in the curds but put ‘em into the oven together.*