

### **To Make an Artichoke Pie**

Let your artichoke bottoms lie all night in a little sack. Lay butter at the bottom of your pie, then a row of artichokes and cut your bottoms in quarters and season them with beaten cinnamon. Then put sugar, orange, lemon and saffron cut in little long slices, you may put in green plums or dried cherries, and green lemon pared or sliced thin, and marrow, then another layer of bottoms, ordered as the first. To fill up your pie, let your marrow be in as great pieces as you can, for it will waste in baking, and put in 3 or 4 yolks of hard eggs – either whole or put in halves according to the bigness of your pie, some between the rows some on your top. When you have filled your pie, lay a row of butter between the rows when it's baked, make a caudle with half a pint of white wine and yolks of 2 eggs and sugar, making it scalding hot, cut up your pie, pour it in shaking it all the while, if you think the wine too much, leave out some and put in some water.