

To Make a Creame with Apples

*Take pippins quarter them & take our the coures, & sett them stewing
in a silver dish w[i]th a little faire water & suger & a spoonsful of rose-
water till they be very tender then boyle a pint & a half of Creame
and when it boyles up, take it of & put into it the yelks of 3 eggs
very well beaten w[i]th a little rosewater & sugar to sweeten it then lay
the aples in a dish w[i]th sippets* about it then poure on the Creame
and beinge cold serve it up, if y[o]u will y[o]u May straine the aples and
Creame into a Coffin of paste & bake it as a Custard.*

*sippets are apparently pieces of bread or toast which can be soaked in gravy or liquids.