

## Transcription of Taffaty Tarts

Boyle your water and let it be cold then take a quart of very fine flower and four yolks of eggs the skinns being cleane taken away and halfe a quarter of a pound of butter melted and a little salt make it into a reasonable stiffe paste, this quantity of paste will make tenne tarts. One pound of sugar divided into tenne tarts will be enough; then take apples Rarmaines Pippins or Dewsens shred very thin and layed in your tarts like slatting of houses in round slatts then bake them in a temperate over which you must try by throwing flower into the over if the flower sparkle it is too hot but if only browne then set in your tarts which must stay soe longe in the oven til they have done boiling but be sure oven lyd be not set nyr.