

APPLE PIE - 1796

from: *American Cookery*, by Amelia Simmons, 1796.
from: *Thanksgiving & the New England Pie*.

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Stew and strain the apples, to every three pints, grate the peel of a fresh lemon, add cinnamon, mace, rose-water and sugar to your taste - and bake in paste.

A BUTTERED APPLE PIE - 1796

Pare, quarter and core tart apples, lay in paste, cover with the same; bake half an hour, when drawn, gently raise the top crust, add sugar, butter, cinnamon, mace, wine or rose-water.

