A Rice puding

Take a quarter of a pound of Rice cleane picked and cleane washed then take sume curance and kaisons of the sunne if you pleas and season it with nutmeg and suger and a litell salt and 3 or 4 eges and not aboue one whit then butar your dish and then put in the Rice and then the kaisons and Curance and spice and eges well beaten and suger and Rose water if you pleas and then fill the dish with new milck and so bake it and strow one Suger and serue it ------

To make and fresh whit poot

Take whit bread Cut in slisces or in sops and butar a dish well and then take a skillet of milck or creame and nutmege and suger and a litell salt and 2 or 3 yelks of eges well beaten when the milck is scalding hot scald your sops and then lay them in the dish and fill it full of sops and then put in the eges in to the milck and then poure it in to the sops and so bake them and after this maner yow may make a whit pot of browne bread and milck and an ege or to and no suger and so bake it ------

A Baked puding

Take flowre and salt and faire water and so make a puding to bake and butor the dish and buter it