

A Recait to make orange or Lemone caks
a uery good way Lady Rivers Recait

Take the oranges and pull of the Rinds and let them
lye in water two dayes shifting the water twice aday
Then boyle the Rinds uery tender in faire water then
in ^{diene} ~~minee~~ them uery well from the water then minee it small
with a knife then Sques in to it the Juice of the oranges
and pick out all the meat you can free from strings
and seeds and put in to it and way it and take the
of waith and a quarter in double Refined Sugar and
y wet the sugar in faire water and boyle it to sugar a
or gaine then cole it a litle then stire in the oranges
and let it stand and scald upon the fire whilst
the oranges looke cleere and sinke in the sucre then
la put them in to glasses or glass plats or thinn marm
so clot glasses and so store them whilst they Candy
po over the tope then turne them out upon cleane glass
ke plats and shape them with a knife and so keepe
it them with turning till they be dry enough thus yo
ill may make Lemon caks and ly put but halfe the J
in uce of the Lemons in to the pells becaus they are much
fuller of Juice then oranges

To make pallet pyes

Take your befe pallets and boyle them uery tender and then
wi flaw of the thick whit skins which are one them and then
you shred them uery small with marow or befe sewett to make
in them fatt and then season them as you doe your shred
then pyes with cloves and mace and sugar and Rose water
and sack and curance and Raisons of the sunne stoned
and cut uery small and ^{and a few pipings} Sred small
Lemon pelle Shred uery small