

To Make and orange puding E S
and exelent good way : s

Take the kine of one orange or too Cut uery thicke
boyle them till they be tender and the biterness be
out then dry out the water in a cloth: and beat
them in a stone mortar: with the yelks of eight
eges a quarter of a pound of cold buttar and
a quarter of a pound of lofe suger beat all thes
more then an houre: till it be like a puding stufe
then bake it in a quick oven with a leafe of puff
past one the botome of the dish and an other one
the tope both thinne koured if you make it with
the pells of raw oranges: Cut them uery small
after they be tender boyled before they be beaten
it is much the bettar they must be uery fine beate
befor you put in the eges and other things: and
I beleue that haue made it that it must haue
in all to houres beating for if it want that
it will not be soe good: for there must be none
of the pell seene if well made ondy tast of it

To make Red marmelot of quince with pipings

Take some good pipings and core them and stomp them
in peeces and straine out all the licker and then doe
your quince as you doe for Red marmelot and take
a pint of Juice of piping and a pound of Dubell Ref
ined suger and put in the Juice and suger in