

in butter milke or whey and then wash
it out in cold water till it be very well wash
out the whey or butter milke and then dry it
and then drice it againe and then it will be
fit to make up

A Receipt To make french bread &c

Take 2 quartes of fine flower 2 yelks of eges one whit
a pint of ale yest beat the yest and eges well
together in the flower with your hand a good while
and wet it with halfe milke and halfe water warme
and wet it very soft and light and then kope it in
hot cloths then set them in a quick oven put them
out in woden dishes well flowered or buttered and
when it is hardned turne it out of the dishes and
when it is all most baked take it out and kasper
it and set it in againe to make it crispe then
take it out againe

An other way for french bread

Take a gallon of fine flower and 2 yelks of eges and
one whit and a good deale of ale yest and new milke
let it be bet warme when you wet your bread then
keepe it all well beating together till it got in to the
oven then butter your pans and make it like butter
very thinn then set it in the oven and when it hath
bene in the oven a litle while you may turne them
out and when they are baked kasper them and set
them in the oven againe if you pleas to broene
them a litle then take them out if you wet