



# PILGRIM HALL MUSEUM

BUILT IN 1824

## AN "EXCELLENT" APPLE PIE - 1855

from: *Miss Beecher's Domestic Receipt Book* by Catherine Beecher.

New York: Harper & Brothers, 1855.

from: *Thanksgiving & the New England Pie.*

**Take fair apples, pare, core, and quarter them.** Take four tablespoonfuls of powdered sugar to a pie. Put into a preserving pan, with the sugar, water enough to make a thin syrup; throw in a few blades of mace, boil the apple in the syrup until tender, a little at a time, so as not to break the pieces. Take them out with care, and lay them in soup dishes. When you have preserved apple enough for your number of pies, add to the remainder of the syrup, cinnamon and rose water, or any other spice, enough to flavor it well, and divide it among the pies. Make a good paste, and line the rim of the dishes, and then cover them, leaving the pies without an under crust. Bake them a light brown.



A LESSON IN HOUSE-KEEPING.