

SUGAR & SPICE APPLE PIE - 1865

from: An American Family Cook Book, by a Boston Housekeeper.

New York: Oliver S. Felt, 1865.

from: Thanksgiving & the New England Pie.

Take eight russetings, or lemon pippin apples; pare, core, and cut not smaller than quarters; place them as close as possible together into a pie-dish, with four cloves; rub together in a mortar some lemon-peel, with four ounces of good moist sugar, and, if agreeable, add some quince jam; cover it with puff paste; bake it an hour and a quarter.

"...it is best to begin by weighing out **the ingredients**, sifting the flour, pounding and sifting the sugar and spice, washing the butter, and preparing the fruit.... spice should be pounded in a mortar, except nutmeg, which it is better to grate."

