



"Knowing our past, guides our future."

MARLBOROUGH PUDDING

from Sarah Josepha Hale, The Ladies' New Book of Cookery: Practical System for Private Families in Town and Country, 1852

via

Old Sturbridge Village Cookbook, 2nd edition

Grate enough apples to make 8 ounces, add to this 8 ounces fine white sugar; 4 ounces butter; 6 eggs well beaten, the juice of 2 lemons, with the grated peel of one. Line a pie dish with fine puff paste, put the pudding in it and bake in a quick oven.

- Juice and peel of 1 lemon (omit if using applesauce)
- 2 large fresh apples or 1 cup of applesauce
- 1 cup sugar (use only 1/3 cup if applesauce is used)
- 3 eggs
- ½ cup butter
- ½ recipe for Puff Pastry for Filled Turnovers
- Butter