## WHAT'S COOKING IN OUR ARCHIVES! A taste of the past



To make a Marrow Pudding
Take 3 Pints of Cream & boil it, Then take of works of 12 Eggs beatem well, & put it to your Cream put it over of fire, & keep it Stirring till it be
Thick then the it off of Fire & weeten it to your Fast put in a little mace in it boiling gut it in your Dish garnished with Puff Part, then put in y marrow of Bones cut in large bits & half a pourte of stoned
Haisins & Orange & lemon Pill & Cohon sliced long & suppers of which Bread to lay on of Top of & Pudding bake it but not in too quick an oven it will baked in 3 200 of an Hour !

## "To make a Marrow Pudding

"Take 3 Pints of Cream & boil it, then take the yolks of 12 Eggs, beat'em well, & put it to your Cream put it over the fire & keep it stirring till it be thick, then take it off the fire & sweeten it to your Tast[e] put in a little mace in if boiling put it in your Dish garnished with Puff Past[e], then put in the marrow of 3 bones cut in large bits & half a pound of stoned Raisins & Orange & lemon Pill [peel] & [Citron?] sliced long & sippets of which Bread to lay on the Top of the Pudding bake it but not in too quick an oven it will (be) baked in 3 Qrs [?] of an Hour."