

WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past

Maple Frappé. 1 Qt. Cream whipped
stiff. 3 Eggs beaten Separately - 1 Cup
Maple Syrup boiled till thick, then
beat very slowly into the beaten yolks
then put back into sauce pan (the Syrup
& yolks) & thicken without allowing
to boil, stirring all the time. Cool, then
mix into the whipped Cream. Add
the well beaten whites of Eggs if desired
at end. Put in covered moulds, &
freeze from 3½ to 4 hours.