



Tapioca Pudding

To a quart of milk half a pint of Tapioca, 3 eggs / sugar & nutmeg to your taste, a little salt; boil the milk / then turn it in the Tapioca, add the other ingredients then boil.

Snowball

1 qt. of milk. 9 eggs, separate the yolks & whites, stir the / yolks into the milk & boil as a custard, pour it into a / deep dish, & then the whites beat to a froth upon the top piled as high as possible. Serve with preserves.

Waffles

6 eggs, 1 qt. of milk, 1/4 lb. of butter, 1/4 lb of sugar, 1 1/2 lb of / sifted flour, a teaspoonful of powdered cinnamon. Heat your / waffle iron, grease it well & pour in some of the batter, shut the / iron [tight].

Sift Custards.

1 quart of cream or new milk, $\frac{1}{2}$ lb. of Blanched almonds beat fine with a table spoonful of rosewater, sweeten to your taste, the yolk of 8 eggs, mix it all together one way over the fire till it becomes as thick as cream, pour in glasses.

Ice-Cream.

1 qt. of cream or new milk, the yolk of 4 eggs, sweeten them to your taste; flavor with essence of Lemon, or Borage.

Icing for Cakes.

Beat the whites of 2 eggs to a high froth; add to them $\frac{1}{4}$ pound of white powdered sugar; beat it well till it will be in a heap; flavor with lemon or rose; this will frost the top of a common sized cake.

Soft Custards

1 quart of cream or new milk, $\frac{1}{2}$ lb. of blended / almonds beat fine with a table spoonful of rosewater / sweeten to your taste, the yolk of 8 eggs, [?] it all together / me way over the fire till it becomes as thick as cream, / pour in glasses.

Ice Cream

1 qt. of cream or new milk, the yolk of / [21] eggs, sweeten them to your taste; flavor with essence of Lemon, or Rose.

Icing for Cakes

Beat the whites of 2 eggs to a high froth; add to them $\frac{1}{4}$ pound of / white powdered sugar; beat it well till it will be in a heap; flavor with / lemon or rose; this will frost the top of a common sized cake.