

# Apple Cheesecakes

## Ingredients

1/2 lb. of apple pulp, 1/4 lb. of sifted sugar, 1/4 lb. of butter, 4 eggs, the rind and juice of 1 lemon.

## Method

Pare, core, and boil sufficient apples to make 1/2 lb. when cooked; add to these the sugar, the butter, which should be melted; the eggs, leaving out 2 of the whites, and take grated rind and juice of 1 lemon; stir the mixture well; line some patty-pans with puff-paste, put in the mixture, and bake about 20 minutes.

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*