

Lemon Cheesecakes

Ingredients

1/4 lb. of butter, 1 lb. of loaf sugar, 6 eggs, the rind of 2 lemons and the juice of 3.

Method

Put all the ingredients into a stewpan, carefully grating the lemon-rind and straining the juice. Keep stirring the mixture over the fire until the sugar is dissolved, and it begins to thicken: when of the consistency of honey, it is done; then put it into small jars, and keep in a dry place. This mixture will remain good 3 or 4 months. When made into cheesecakes, add a few pounded almonds, or candied peel, or grated sweet biscuit; line some patty-pans with good puff-paste, rather more than half fill them with the mixture, and bake for about 1/4 hour in a good brisk oven.

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

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