

Recipe 1225

Ingredients

6 apples, 3/4 lb.. of suet-crust No. 1215, sugar to taste.

Method

Pare and take out the cores of the apples without dividing them, and make 1/2 lb. of suet-crust by recipe No. 1215; roll the apples in the crust, previously sweetening them with moist sugar, and taking care to join the paste nicely. When they are formed into round balls, put them on a tin, and bake them for about 1/2 hour, or longer should the apples be very large; arrange them pyramidically on a dish, and sift over them some pounded white sugar. These may be made richer by using one of the puff-pastes instead of suet.

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

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