

Recipe 1390

Ingredients

Apple marmalade No. 1395, 6 or 7 good boiling apples, 1/2 pint of water, 6 oz. of sugar, 2 oz. of butter, a little apricot jam.

Method

Pare the apples, and take out the cores without dividing them; boil up the sugar and water for a few minutes; then lay in the apples, and simmer them very gently until tender, taking care not to let them break. Have ready sufficient marmalade made by recipe No. 1395, and flavoured with lemon, to cover the bottom of the dish; arrange the apples on this with a piece of butter placed in each, and in between them a few spoonfuls of apricot jam or marmalade; place the dish in the oven for 10 minutes, then sprinkle over the top sifted sugar; either brown it before the fire or with a salamander, and serve hot.

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

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