

Recipe 363

Ingredients

6 good-sized apples, sifted sugar to taste, a piece of butter the size of a walnut, water.

Method

Pare, core, and quarter the apples, and throw them into cold water to preserve their whiteness. Put them in a saucepan, with sufficient water to moisten them, and boil till soft enough to pulp. Beat them up, adding sugar to taste, and a small piece of butter This quantity is sufficient for a good-sized tureen.

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

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