

# Stewed Apples And Custard

## Ingredients

7 good-sized apples, the rind of 1/2 lemon or 4 cloves, 1/2 lb. of sugar, 3/4 pint of water, 1/2 pint of custard No. 1423.

## Method

Pare and take out the cores of the apples, without dividing them, and, if possible, leave the stalks on; boil the sugar and water together for 10 minutes; then put in the apples with the lemon-rind or cloves, whichever flavour may be preferred, and simmer gently until they are tender, taking care not to let them break. Dish them neatly on a glass dish, reduce the syrup by boiling it quickly for a few minutes, let it cool a little; then pour it over the apples. Have ready quite 1/2 pint of custard made by recipe No. 1423; pour it round, but not over, the apples when they are quite cold, and the dish is ready for table. A few almonds blanched and cut into strips, and stuck in the apples, would improve their appearance.--See coloured plate Q1.

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

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