

# Stewed Normandy Pippins

## Ingredients

1 lb. of Normandy pippins, 1 quart of water, 1/2 teaspoonful of powdered cinnamon, 1/2 teaspoonful of ground ginger, 1 lb. of moist sugar, 1 lemon.

## Method

Well wash the pippins, and put them into 1 quart of water with the above proportion of cinnamon and ginger, and let them stand 12 hours; then put these all together into a stewpan, with the lemon sliced thinly, and half the moist sugar. Let them boil slowly until the pippins are half done; then add the remainder of the sugar, and simmer until they are quite tender. Serve on glass dishes for dessert.

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

*Ingredify <https://ingredify.com>*