

Apple pie recipe from Eliza Smith's book (p. 138)

Make a good puff paste crust, lay some round the sides of the dish, pare and quarter your apples, take out the cores, lay a row of apples thick, throw in half the sugar you design for your pie, mince a little lemon-peel fine, throw over and squeeze a little lemon over them, then a few cloves, here and there one, then the rest of your apples and the rest of your sugar. You must sweeten to your palate, and squeeze a little more lemon. Boil the peelings of the apples and the cores in some fair water, with a blade of mace, till it is very good; strain it and boil the syrup with a little sugar, till there is but very little and good, pour it into your pie, put on your upper crust and bake it. You may put in a little quince or marmalade if you please.

Work with you partner to rewrite the above recipe in 2 categories and in your own words:

What ingredients are used in the recipe?	What are the steps for making this apple pie?
•	1.
•	2.
•	3.
•	4.
•	5.
•	6.
•	7.

Teacher's Apple Pie Vocabulary List

Cloves dried flower buds of a tropical tree (*Syzygium aromaticum* syn. *Eugenia aromatica*) of the myrtle family, which is used as a spice and is the source of an oil

Design plan to use

Fair water clean water

Mace the outer shell of the nutmeg fruit. A blade of mace is the outer orange-red, lace-like covering (aril) on the seed

Marmalade is a sweet jelly that contains pieces of fruit

Mince to cut (food) into very small pieces

Palate taste; the roof of your mouth

Pare to cut and remove outer layer or part of something

Please like or want

Puff Paste a very rich flaky pastry composed usually of equal parts of flour and butter, processed by repeated rolling and folding after each addition of butter, and baked at high temperature which causes it to puff in leaves or flakes

Quarter to divide or separate (something) into four parts

Quince the fruit of a central Asian tree (*Cydonia oblonga*) of the rose family, which resembles a hard-fleshed, yellow apple and is used especially in preserves, jam, and jelly

Strain to pour (liquid containing solid matter) through a filter, sieve, or the like, in order to hold back the denser solid constituents

Syrup the juice of a fruit or plant with some of the water removed

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What ingredients are used in the recipe?	What are the steps for making this apple pie?
<ul style="list-style-type: none"> • <i>Puff paste crust or pie crust [flour and butter or lard shortening]</i> • <i>Sugar</i> • <i>Lemon peel and juice</i> • <i>Cloves</i> • <i>Mace</i> • <i>Fair or clean water</i> • <i>Quince or marmalade, optional</i> 	<ol style="list-style-type: none"> 1. <i>Lay down puff paste crust to cover the bottom and sides of the baking dish.</i> 2. <i>Peel, core, and quarter apples. Set aside peels and cores.</i> 3. <i>Place a bottom layer of apples in the baking dish and cover the layer with half of the sugar, a little peel and juice of a lemon, a few cloves.</i> 4. <i>Add rest of apples and sugar to the dish.</i> 5. <i>Make a syrup by boiling the apple peels and cores with clean water, a blade of mace, and a little sugar.</i> 6. <i>Strain the syrup and pour it into the pie. Optionally add a little quince or marmalade.</i> 7. <i>Place the top crust on the pie then bake it.</i>