Malbury A Sack Possett

Take 2 quarts of Creame, a pint of Sack 20 Eggs, but 10 whites the Spice must be Nutmegs mace Cynomon; beat the Eggs very well & when the Sack boyles pour in the Eggs; but first take it of the fire & Stir it gently pour in the Cream very high; put in 1 [lb.] of Sugar into the Sack before the Eggs, then set it on a few Coles for halfe an hour Coverd

A Custard

{La Jacob}

Boyle a nutmeg grated; a blade of Mace, & 2 or 3 Cloves in a quart of Creame; when it is cold take out the spice, & put In the yolkes of 3 Eggs & the whites of 3; well beat; mix those well together & Season it with Salt or Sugar to your tast, then bake them In potts In a gentle oven.

A Leamon Creame

Take a quart of Creame & keep it Stirring on the fire till it be blood warm; then take the Meat & Juce of 3 good Leamons and Sweeten them well with Sugar, & a Spoonfull of orange flower water; when the Leamons are So Sweetened that they will not turn the Creame, take the Creame of the fire & Stir them Into it & so dish it

A White Wine Creame

Take a quart of Creame & Stir it over the fire till it boil then take a pint of white wine & boyle it with Sugar till it bee Sirrup, so mingle the Creame & it together & Stir it And so Serve it upp.

A Brown Bread Creame

Take your Creame & boyl it with a blade or 2 or mace and have reddy in a dish Some grated Browne bread; & pour on your Creame hott, & when it is Cold serve it upp.