



**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 Suger 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 5 Eggs & the whites of 3; well beatt; mix those well  
together & Season it with Salt or Suger 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 Suger, & a Spoonfull of orrange 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  
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**A White Wine Creame**

Take a quart of Creame & Stir it over the fire till it boyl  
then take a pint of white wine & boyle it with Suger 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 redy in a dish some grated Browne bread; &  
pour on your Creame hott, & when it is Cold serve it upp.