

MARLBOROUGH PUDDING (PIE)

The original recipe for “Marlborough Pudding,” by Amelia Simmons, appears in *American Cookery* (1796). The recipe, with commentary, can be found in Keith Stavely and Kathleen Fitzgerald's *Northern Hospitality: Cooking By the Book in New England* (University of Massachusetts Press, 2011).

MAKES TWO NINE-INCH PIES, EIGHT SERVINGS EACH

8 medium-sized, firm, fresh apples (such as Liberty or Macoun)	¼ teaspoon ground mace
4 medium eggs, beaten lightly	¼ teaspoon ground nutmeg
12 tablespoons sugar	¼ cup heavy cream
12 tablespoons unsalted butter, melted	2 partially-baked 9-inch pie
¾ cup Madeira wine (or sherry)	crusts, store bought or from
½ teaspoon ground cinnamon	the “Puff Pastry” handout

Preheat the oven to 375° F.

Line the unbaked pie crusts with parchment paper or aluminium foil, and fill with pie weights, dried beans, or rice. Bake at 375° F for fifteen minutes. Remove from the oven, lift out the lining, prick the bottom of the crusts with a fork, and return to oven for about 10 minutes, or until the pie edges begin to brown. Cool the crusts on wire racks while making the filling.

Peel, core, and chop the apples into about 1-inch pieces. In a medium sauce pan, cook the apple pieces until soft, about 20 minutes. If the apples stick while cooking, add a scant tablespoon of water. Mash into coarse applesauce.

Add the sugar to the melted butter and cook just until dissolved. Add spices and wine to the butter mixture, then combine with the applesauce.

Add the ¼ cup heavy cream to the beaten eggs.

Mix the egg/cream with the applesauce/wine/butter to blend.

Pour this mixture into the two pie par-baked shells.

Place the filled pies on a cookie sheet to bake at 375° F for 30 minutes.

Reduce the heat to 350° F and bake for an additional 20 minutes. Reduce the oven temperature to 325° F and bake for about 20 minutes longer. The pies are ready when the filling is firm to the touch. If the edges of the crusts brown too quickly, cover the pies lightly with a piece of aluminium foil, with a hole cut in the middle to expose the custard, and continue baking.

Remove the pies to wire racks. Cool for about 30 minutes. Serve warm or at room temperature.