

# Apple Porcupine

## DIRECTIONS:

- 1 Make a syrup by boiling eight minutes one and one-half cups sugar and one and one-half cups water.
- 2 Wipe, core and pare eight apples. Put apples in syrup as soon as pared, that they may not discolor.
- 3 Cook until soft, occasionally skimming surface during cooking. Apples cook better covered with the syrup; therefore it is better to use a deep saucepan and have two cookings.
- 4 Drain apples from syrup, cool, fill cavities with jelly, marmalade, or preserved fruit, and stick apples with almonds blanched, and split in halves lengthwise.
- 5 Serve with Cream Sauce I.

*Note from Villa Louis kitchen: Spoon Jelly in hollow of apple after cooled. Replaces Cream Sauce I.*

*The Original Fannie Farmer 1896 Cook Book,  
The Boston Cooking-School Reprint 1998*

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\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.

