**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? |
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|  | 1.2.3.4.5.6.7. |