

The Closet or trea-

sure of hidden Secrets.

To make March-paine. Chap. 1.



TAke halfe a pound of blanched Almonds, and of white Sugar a quarter of a pound, of Rose-water halfe an ounce, and of Damaske water as much: beat the Almonds with a litle of the same water, and grinde them til they bee smal: set them on a few coles of fire, til they wax thick, thē beat them again with the sugar, sine: then mixe the sweet waters and them together, and so gather them & fashion your Marchpaine: Then take Wafer cakes of the broadest making, cut them square, paste thē together with a litle liquoz, and when you haue made them as broad as will serue your purpose, haue ready made a hoope of a greene Hazell wand, of the thicknes of half an inch, on the inner side smooth and on the outer side round and smooth, without any knags: lay this hoope vpon your Wafer cakes aforesaid, and then fill your hoop with the geare aboue named, the same written smooth aboue with the back of a silver spoone, as ye doo a Cart, and cut away all the parts of the cakes, euē close by the out side of the hoop, with a sharp

knife, that it may be round: then hauing white paper vnderneath it, set it vpon a warme hearch or vpon an instrument of yron or brasie, made for the same purpose, or into an Ouen, after the bread is taken out, so it be not stopp'd, it may not bake, but onelie be harde and thozow drier. and yee may while it is molste, sticke it full of Comfets of sundrie colours, in a comely order, yee must moist it ouer with Rose-water and Sugar together: make it smooth, and so set it in the Ouen, or other Instrument, the clearer it is like a Lanterne hozne, so much the more commended. If it be through drier, and kept in a drie and warme ayre, a Marchpaine will last many yeares. It is a comfortable meat, meete for weake folkes, such as haue lost the taste of meates by much and long sicknesse. The greatest secrete that is in making of this clear, is with a litle fine flower of Rice, Rosewater, and Sugar beaten together, and laid thin ouer the Marchpaine, ere it goe to drying. This will make it shine like yee, as Ladies report.

To gilde a Marchpane, or any other kinde of Tart. Chap. 2.

TAke and cut your lease of golde, as it lyeth vpon the booke, into square peeces like Dice, and with a Conies tules end moisted a litle, take the gold by by the one

one corner, lay it on the place, beeing first made moist, and with an other taile of a Conie drie, presse the golde downe close. And if ye will haue the forme of an Harte, or the name of Iesus, or any other strange thing whatsoeuer, cut the same through a peece of paper, and lay the paper vpon your Marchpane, or Tart: then make the voide place of the Paper, through which the Marchpane appeareth, moist with Rosewater, lay on your gold, presse it downe, take off your Paper, and there remaineth behind in golde, the print cut in the said paper.

To bake Quinces Chap. 3.

PAre them, take out the coare, perboill them in water till they be tender, let the water run from them, till they be drie: Then put in euery coffin one Quince, in it a good quantitie of Marowe. Also take Sugar, Sinnamon, & a litle Ginger, & fill the Coffin therwith, close it, let it bake an hower, and so serue it.

To keepe Quinces vnpared all the yeere long. Chap. 4.

TAke ripe Quinces, and at the great end cut a stopple, then take out the coare cleane, and stop the hole againe with the same stopple (but pare them not) and perboill them a litle, take them by, and let the water drain from them: then put al the coares, and

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