



Gooseberry Fool

Stew gooseberries (or any berry) until soft, add sugar, and press through a colander (earthen is best), then make a boiled custard, or sweeten enough cream (about one gill [1/2 cup] to each quart), and stir carefully into the gooseberries just before sending to table.

Buckeye Cookery and Practical Housekeeping, 1881, p. 137

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