

Whipped Syllabub

Adapted from Hannah Glasse's 1796 edition of *The Art of Cookery*

Ingredients:

1¼ cup heavy whipping cream
1 cup white wine (see NOTE below)
Half a fresh lemon, or 2 tsp lemon juice
2-3 tbsp. caster sugar

Method:

Put the cream and wine into the bowl. Squeeze in lemon (or add lemon juice). Beat for 30 seconds. (Hand mixing, for about 90 seconds.)

Add 1 tbsp sugar at a time, mix, and then taste to judge how sweet you'd like your syllabub. This will be dependent on the sweetness of your wine and your palate. Usually 2 – 3 tbsp. is sufficient.

Beat mixture until it forms soft peaks.

Spoon mixture into clear glasses.

Let set in a cool place for at least two hours to allow the different layers to develop. You will have a lovely flavored whipped cream at the top, and a wine punch on the bottom.

NOTE: You can substitute sparkling apple cider for a non-alcoholic option. Just adjust your sugar accordingly. Also be mindful when choosing a wine to pick something you'd actually drink on its own. It can be any type you'd like, sweet or dry, or even a sherry, rose, red, madeira, or port.