

# To Bake Chickens

**Country: England**

**Century: 16th**

*This chicken dish is incredibly easy to make, is very tasty, and is great served hot or cold.*

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- 2lbs chicken legs/thighs
- 1/8 cup currants
- 3-4 prunes, chopped
- 1 1/2 Tbsp butter
- 1/4 tsp black pepper
- 1/4 tsp salt
- 1/8 tsp cloves
- 1/8 tsp cinnamon
- 1/8 tsp ginger
- pinch mace
- Pie crust

Lay pieces of chicken in the pie crust (I used an 8x8 baking dish, lined with the crust). Sprinkle the chicken with the spices and fruit. Lay slivers of butter over top. Put a top crust on the dish and bake at 350 for 25-30 minutes (temp to ensure doneness).