

and 2 whites halfe a pound of butar washt in rose
water 6 sponefulls of cream wormed 2 pound of cu
rance well picked washed and dried make it up into
past and let it lye a litell by the fire side then ma
ke it into twelve cakes and bake them

To Make Cracknels

Take a pound of ~~flour~~ flower well dried a pound
of suger dried and searced 4 yelks and 2 whites
of eges a quarter of a pound of butar a litell ro
se water a sponefull of culliander seeds brused
make this up into a past roule it as thinn as you
can then cut it out by a plat prick them and
wash them over with eges and so bake them:::

To Make Fumblers

Take a pound of sweet butar wash it in rose
water one pound of suger the yelks of 8 eges 2
pound of flower 4 sponfulls of rose water a
few culliander seeds and a litell muske

To Make Mackorones

Take a pound of allmonds blanchet them in cold
water one pound of suger being very finely bea
ten the whites of 2 eges and a litell muske wash your
allmonds in rose water then put them in your mortar
beat your eges to a froth with a litell rose water
put them and your suger in by degrees beat them
as fast as you can till they be very fine then take