

Mackeroons.

Take a pound of shelled Almonds, blanch them and throw them into cold water, then dry them with a cloth, pound them in a mortar - moisten them a little, while beating, with rose water - then take a pound of sifted Sugar and the white of three Eggs beat right, mixed with the Almonds, drop them on a paper and bake them in a moderate oven, the Almonds must not be too much beat.

M^{rs} Tacaz receipt for
Mackeroons.