



Catering for Special Occasions; With Menus Recipes (Paperback)

By Fannie Merritt Farmer

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****. This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1911 Excerpt: .using equal parts, and let stand three hours. MACAROON CREAM yi tablespoon granulated yi tablespoon vanilla gelatine cup rolled macaroons 3 tablespoons cold water Few grains salt yi cup scalded cream 1 pint thin cream yi cup powdered sugar Soak gelatine in water and dissolve in cream. Add remaining ingredients, except cream, and when mixture begins to thicken, fold in the whip from cream. Cream the butter, add sugar gradually, and egg well beaten; then add flour mixed and sifted with baking powder. Chill, toss one-half mixture on a floured board, and roll one-eighth inch thick. Shape with a doughnut cutter. Brush over with white of egg and sprinkle with sugar and cocoanut. Place on a buttered sheet and bake eight minutes in a slow oven. Cream butter and add gradually, while beating constantly, sugar. Mix and sift flour and baking powder, and add alternately with...

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