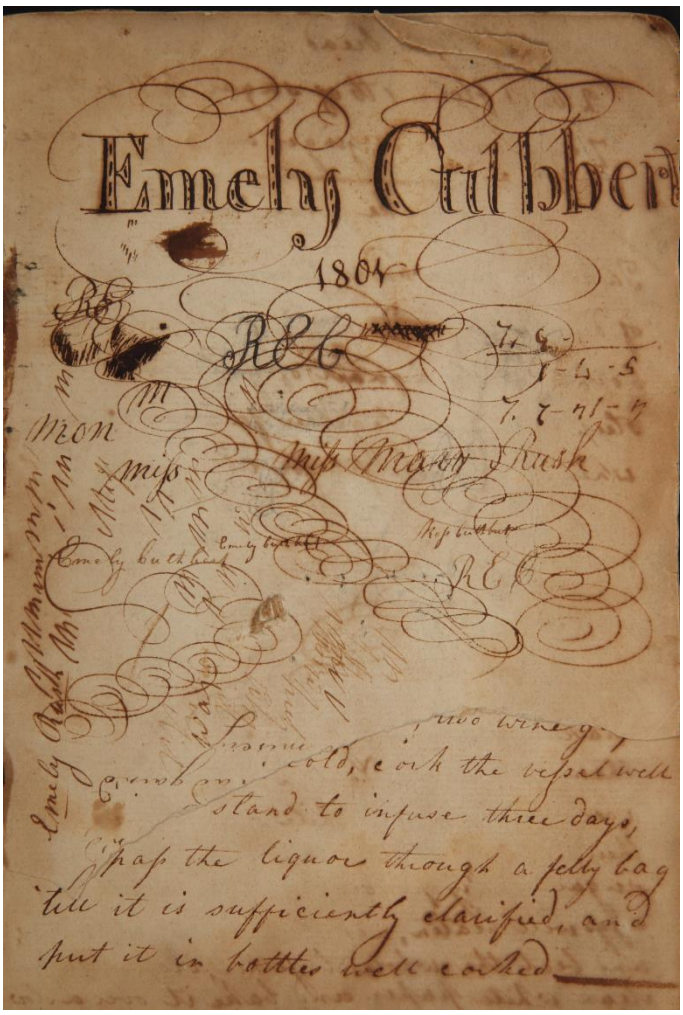

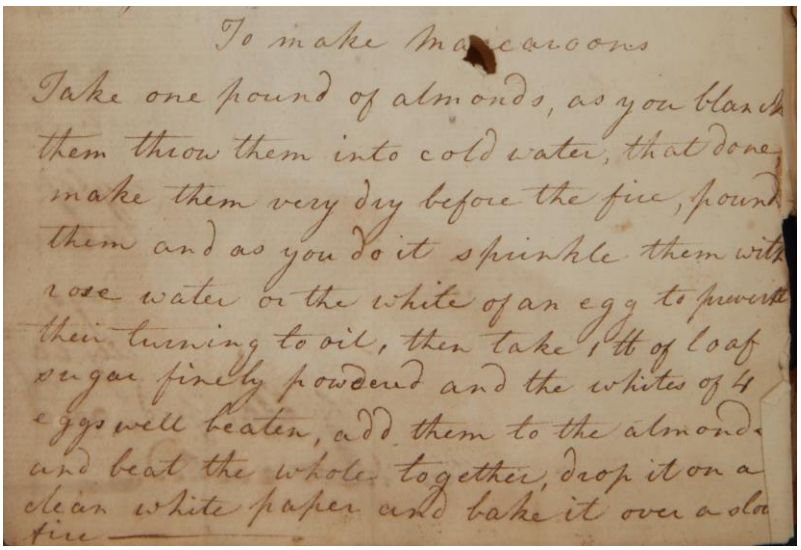
To make Macaroons

Take one pound of almonds, as you blanch them throw them into cold water, that done make them very dry before the fire, pound them and as you do it sprinkle them with rose water or the white of an egg to prevent their turning to oil, then take 1 lb of loaf sugar finely powdered and the whites of 4 eggs well beaten, add them to the almonds and beat the whole together, drop it on a clean white paper and bake it over a slow fire

Extrait du livre de recettes d'Emily Rush Cuthbert, 1801. Don du Dr Wendy C. Weaver, Fonds de la famille Cuthbert P105, M2009.31.8 © Musée McCord