

**NOTE: For Adults only (18yrs+)**

**(Biskets)**

**(Lady Ann Thompson, circa 1680)**

**(DDHI/58/30/2)**

*“Take halfe a pound of blanched Almonds and beat them very small with rose watter (water) than take a pound and a halfe of caster sugar finaly (finely) beaten and halfe a pound flower (flour) both dried in yo’r oven, then take 8 eges (eggs) leaveing out one white then mix them altogether beating them, 3 hours and never letting them stand, and when it is beaten 2 hours put in spounfull (spoonful) of cariandem seds (coriander seeds) brussed [brushed], the oven must not be too hot you must rube (rub) your bisket panbes (pans) with butter and [paste] a little fine suger on them when you get them in the oven.”*