

$\frac{3}{4}$  recipe =

Blanched Almonds

Mandel Spritz (Tin Forns)

$\frac{3}{4}$  lb

$\frac{1}{4}$  lb =  $\frac{3}{4}$  cup

~~$\frac{1}{2}$~~  lb of butter, 1 lb of almonds  
(blanched and ground) -

mix well,  $\frac{3}{4}$  cup sugar

(yellow of egg,  $\frac{1}{4}$  teaspoon

of cream of tartar, flour

to make soft dough ( $4-4\frac{1}{2}$ )

cups, salt. Brandy or Sherry

Put in forms - not too

thick. Bake in  $350^{\circ}\text{F}$  for about

8 minutes until light  
or golden brown.

Remove from tin when  
slightly cooled.