



















8 OUT OF 10







30 MINUTĘS



63 MINUTES







CAELII

APITII, SVM

MIADVLATRICIS

De re Culinaria libri
Decem,

20

B. PLATINAE CREMONENfis De Tuendaudetudine, Natura rerum, & Popinae scientia Libri x.

PAVLI AEGINETAE DE FAcultatibus dimentorum Tractatus, AlbanoTorino Interprete.



APVD SEB. GRYPHIVM LVGVDVNI,

To make Satten Bishetts

Take Rose watter 4 spoonfulls, ve yolks of it logs with 2 whits beat em a litte, y" and to it some more being finely streed, beat it a litte, y" put mia pound of sugar linely beaten and searched. A dry'd before y fire beat it ront until for an hour, then have y "Oven hold as for Rowles, & stire up 3 quarters of a point of fine whether flower west dry'd before the fire butter y." Panns & fill em not to full, and soe bake em, and when they begin to brown at the loges, y" take em out turning em gently out and laying em on a floath, which quantity will make 2 dozen or more you most ocat em to groth.

Semon Bishetts

Bent you hater of 3 Eggs. & mince the peele of a demon. Mingle it with your hites of y Eggs. y" have sugar search'd and make this in light past see y' it will out to Brive out with a Konding Pin, and cut it into what shapes yo please. & lay e'm on papers. Dusting first with sugar, & as you are ware put e'm in yo over and glase eine nothis nothing but sugar and watter mint together. Soe Sake em

Savoy Bishells

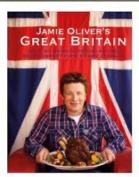
Take a Eggs beep cut 2 yolks, whip it ip in a Bowle Dish till it frothes, you take half a pound of Loafe Sugar finely leaten and Sift h, & put it to y' Eggs beat it for the space of 2 hours, you take half a pound of fine flower dry'd, put to it and time it woll, you with a spoone Brand it in a little long Bishet on white paper sift fine sugar over em and thake it of put in my over a quarter of an hour will bake in, you must put Lemon Leele sliced small to h of sugar.

Naple Bisketts

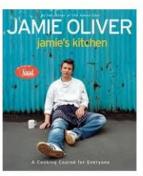
Take to very pound of sugar a pound of flower, & to every pound of sugar & flower take & Eggs, and out of every store boop out 2 yolks, y" bout y" Eggs very nock, y" publome hosewatter in the beating of it, having we of grounder seeds steeped in it one night strong y possewatter from y seed and beat it with Eggs, & beate the sugar will the Eggs alfoe, y" beate in ye flower, w" the eggs & sugar are well beaten & ye cover, let y oven be needed by ye tyme they are ready, in the oven is hot, paper your pain, and oth a spoon put it in the midte of sans, & it will rune to each 2nd. If you have a wrind of seeds in e'm bruise y' seeds, & if y" will not have seen, bruise em & beepe em in postervatter, you may fit out re pound at a time and they will take noe harme, y" may make is handsome bishetts of y' pound.

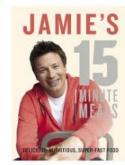






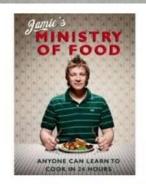




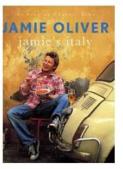




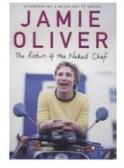




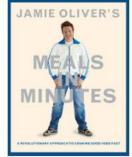






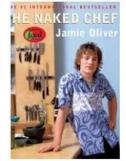




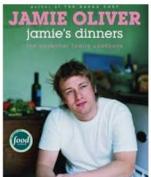




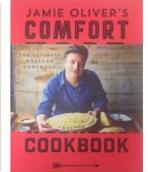




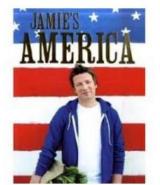


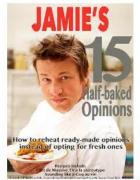




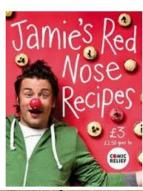












Betty Crocker since 1921







1936



1955











1972





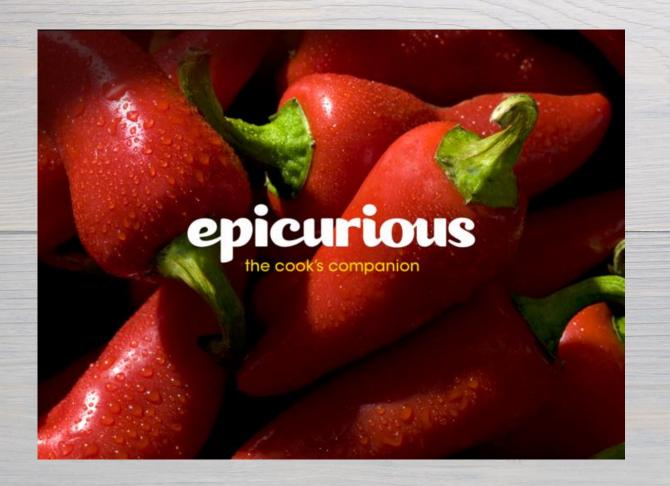




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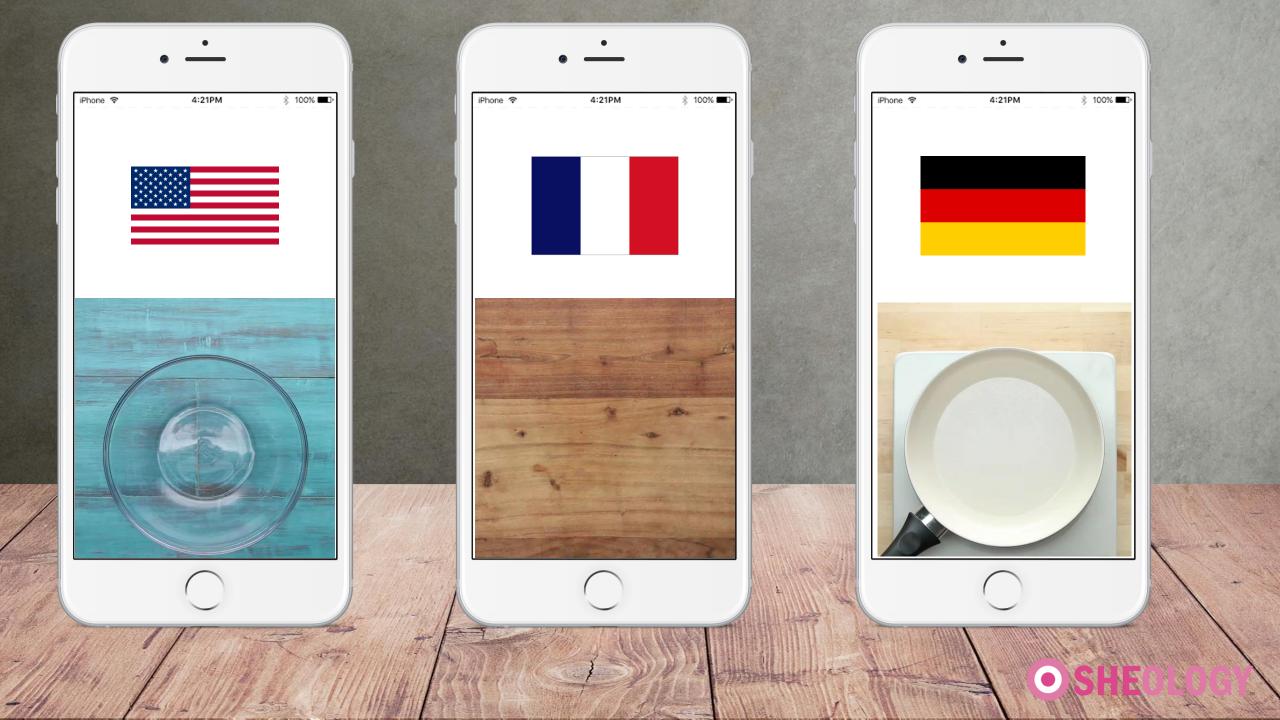
Betty Crocker



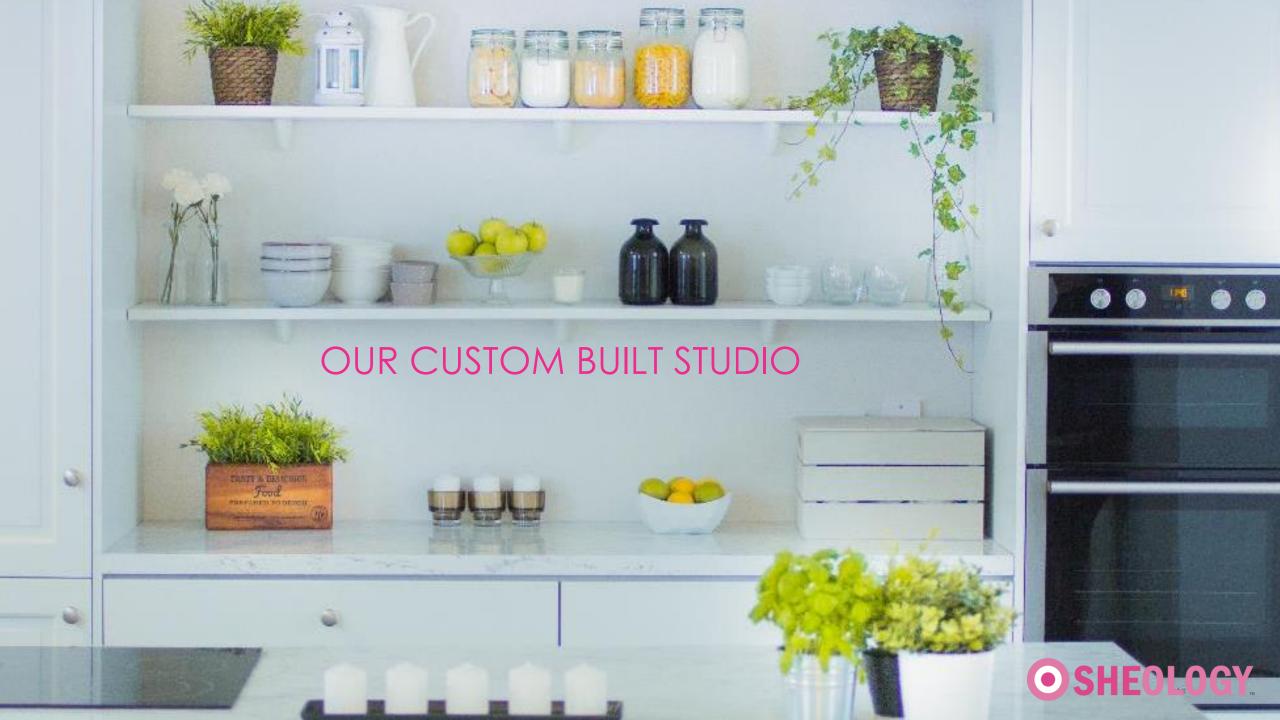




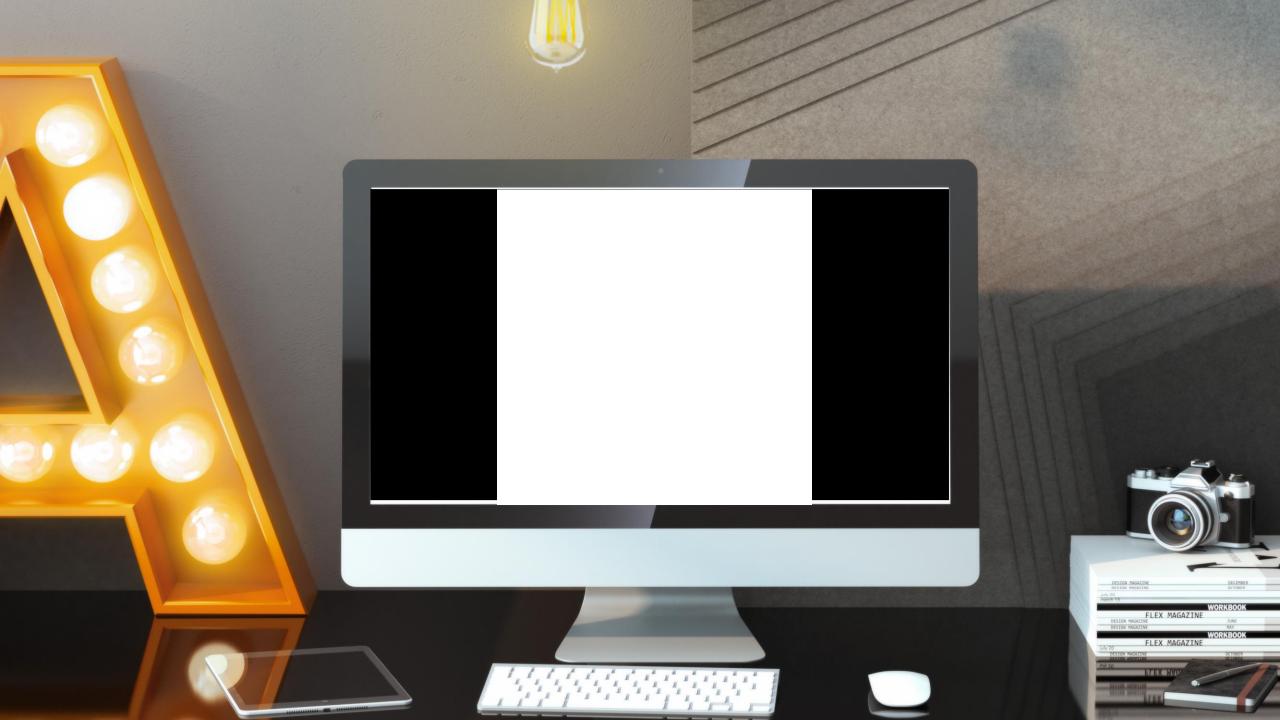






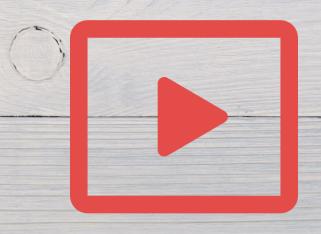






HOW IT WORKS



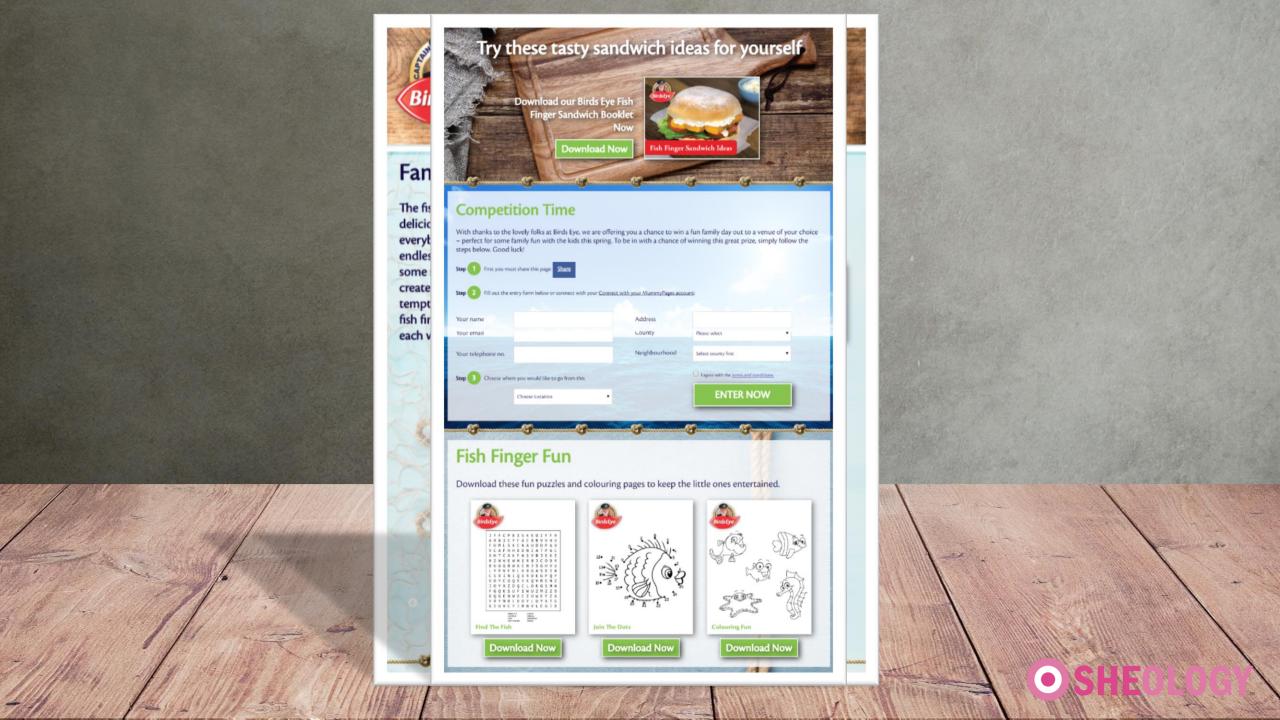




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Check out these delicious fish finger sandwich ideas and you could be in with a chance to win a fun family day out to a venue of your choice x



We have a pass for a fun family day out up for grabs The options are endless with these tempting sandwich ideas MUMMYPAGES IF



Fish Finger Melt



About

Easy, quick and delicious: this sandwich ticks all the boxes.

Ingredients

- 3 Birds Eye Omega 3 Fish Fingers
- 2 slices of wholegrain bread
- 1 to 2 slices of cheddar cheese
- 1 to 2 streaky bacon rasher, cooked



MummyPages

MummyPages
7 February at 12:00 - €

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