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zettel, und geyß den gedachten zucker
daran, Bisß, was ab, aber den zucker
das Sieck, bis es sich gestoffen und
darauf ffür zu, in die Maed treiben,
kaget darauf, Lays in dem Ofen
treiben werden, 11. 1/2.

**Ein köstlicher Lebzetter, so auch
für dem Bistag gut.**

Numb. 1. 1/2. g. spannen zucker, geyß
mit Siedle Rappn wasser daran,
mit Geyßerffail zimet wasser, ffür in
ein Meyngard Loek, das gancs Sieck
auf ein glüt, bis es die zucker
auszeißt, als dann Numb 3. 1/2. zimet,
Mycol mys, gedortten Rappn manni,
Marcoram, Cusi auch. Delle Rappn