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### Imprint:

Director: Mag. Renate Plöchl

Deputy director: Mag. Julian Sagmeister

Owner of medium: Oberösterreichische Landesbibliothek

Publisher: Oberösterreichische Landesbibliothek, 4021 Linz, Schillerplatz 2

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3 Eyer: 2 Eßl. Eßig: 1 Viertel Wein: 1 Viertel  
 oder 1 Eßl. Essig: 1 Viertel Wein: 1 Viertel  
 guten vom Langschiff: Darin gerührt  
 1 Eßl. Zucker: 1 Eßl. Zimmet: 2 Eßl. Zuckermilch  
 Rühr so zu dem Essigsamen. Man sol  
 sehr sehr langsam  
 geben.

N. 67.

Gemmel wändel.

**R**ühm in 1 Eßl. Wein 1 Eßl. Zucker  
 8 Eyer und 8 Eßl. Zucker so 1 Viertel  
 Wein: 8 Eßl. geschalt. Butter 1 Eßl. Essig  
 Die geschalt. Butter den feinen Wein  
 stellen klein geschüttelt: 3 Eßl. Langschiff  
 geschüttelt. Rühr so langsam gerührt  
 so untereinander kommt. Rühr so zu die  
 sehr langsam wändel und langsam geben.