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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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Lebquämletts gäcke, oder Kiesel, hangen
 abwasen und sein jäg darüber gemacht
 und gibb die die dastel,

N. 332. Mandel Torten.

Erwecke zu einer grossen Torten 1 Pfund
 Altem gestossnen Mandeln, zu einem wein
 ling oder Geyst 1/2 Pfund gefüllten zücker
 kücher von hangsam darinn 8 ganze
 Eyer, und 20 Dotter, die sich zu
 Pfund Lebquämlet, das zu Hühner
 gefest, bestreue den Saugkörner
 Nothel mit Eyer, diesen von einer
 Lemung die Hälften Altem gestossnen
 und darinn gemacht, gibst zu zu
 den bestreuen Torten Nothel, und