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N. 340. Brösel-Torten Auf Andere Art.

Butter & Hering fassen oder gefäl-  
 zenen Butter, zu einem Emdling, diesen  
 Hon. Hering abgetrieben, Nuss 12  
 Eyer, Zucker 2 Loth, Eiße die köcher  
 Lein, und Butter 2 zu Messel, Nuss  
 2 zu dem abgetriebenen Butter,  
 eine halbe Hand, Gewas 1/2 Hand  
 gefäßen züben, und weiter eine  
 halbe Hand geschot, diesen Hon einen  
 Lössung die Hälber, Klein geschmitten  
 & Hering Hand Messel, und 2 Loth  
 geschot, das 2 wese untereinander  
 Dambel, Butter ein Pfund Torten  
 Glätz, das haben Luffgeschiffen