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Süßer Mandelbon Teig, Davor die Eigelb  
 zu diesem Teig ein, und fein langsam  
 geben, Man den Teig langsam mit  
 weissem zu diesem Teig geben.

N. 396

Bavaria Krapfen.

Fastlich diesen 3 Eier Teig gefüllt Mandel  
 Teig zu fein gesiebt weissem, damit  
 sie fein wird bleiben, Spritze geben  
 jeden Mandel zu 6 Eiern, gewaschen  
 Leinwand, diesen 3 Eier Teig gefüllt  
 zu geben, zu fein gesiebt, Pfeffer Zucker  
 3 ganze Eier, und 2 Eßlöffel 3 Eier  
 fein abgerieben, davon diesen Teig  
 süßlicher Mandel und fein gute Eier