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Sifmal, Rute, man muß ganz  
 dieß kochen damit es lauffen.

### Kochens Mandel

Nimm Mühlmehl und Zucker  
 Hinderinander daß es düßigt.  
 "ung wüßl firtt küß groß  
 Düßer butter 3 oder 4 lotter  
 kocht im ganzen tag, mach  
 ein lauf an daß es dieß laßt  
 außzuwalzen Meßtrunden  
 find, koch die Mandel mit  
 der Mehl auß, daß in sifmal

Kochens erbt in der Duggen  
 Mach im brandtag dieß im  
 wenig firtt als wit zu den