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68. **Kalte Fliedermilch.** Frische Flieder- oder Hollunderblüten wäscht man sauber ab, kocht sie in guter Milch und thut sofort Zucker daran. Dann gießt man die Milch ab, läßt sie noch einmal kochen und quirlt drei ganze Eier mit Milch, Zucker und etwas Mehl. Dies läßt man unter tüchtigem Quirlen mitkochen und stellt dann die Suppe kalt. Man bestreue sie mit Zucker und Zimmt. Auf einen Liter Milch rechnet man fünf Eier.