

## Savoy Biscuit and two other dessert recipes

To make biscuit de Savoye

12 eggs

12 tablespoonfulls of sugar

separate the yolk and white perfectly

grate the peel of one orange

mix the whole and beat them very well

6. spoonfuls of flour. put thro' a [sieve]

beat well the whites separately

mix the whole gently

grease the mould with butter

powder it with sugar

put in the mixture and put it in the

oven. of the same heat as direct-

-ed in the case of the macaroons.

take care not to shut the oven till

the biscuit begins to swell up.

then close the oven.

a half an hour suffices to bake

more or less according to size.

*Transcription not verified. Transcripts "Blanc Manger" and "Wine jellies" not yet available.*