

**Essence of almonds : for flavouring blanc-mange, custards, cakes, puddings, &c.;**

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# Essence of Almonds

FOR FLAVOURING

Blanc-Mange, Custards, Cakes,  
Puddings. &c.

From 15 to 20 drops will be found sufficient for flavouring every quart of custard or milk for blanc-mange; cakes or puddings must be flavoured by adding a few drops and tasting till the quantity is judged by the palate.