

Honeycomb mould : a new recipe "for special occasions" : something really delicious that will please your guests : a sweet to tempt the invalid... / Stoddart & Hansford.

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HONEYCOMB MOULD



A NEW RECIPE
"FOR SPECIAL OCCASIONS"
Something really delicious that will please your guests
A SWEET TO TEMPT THE INVALID

FOR DIRECTIONS SEE OVER

RASPBERRY HONEYCOMB MOULD

∞ A NEW RECIPE ∞

DIRECTIONS:—Prepare a Raspberry Honeycomb according to the directions on the packet. When ready, pour into a shallow dish and allow to cool. Spread over a thin layer of Whipped Cream, cover this with a **little** Raspberry Jam and finally garnish with Dessicated Coconut. The above recipe may be prepared with a Strawberry Honeycomb Mould with Strawberry Jam, or Lemon Honeycomb Mould and Lemon Curd.

Honeycomb Mould is a perfectly digestible food, full of nutriment and is specially recommended for Invalids. It is supplied to Hospitals and Nursing Homes all over the World.

Prepared by **STODDART & HANSFORD**
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