

Almond Icing For Cakes

Ingredients

To every lb. of finely-pounded loaf sugar allow 1 lb. of sweet almonds, the whites of 4 eggs, a little rose-water.

Method

Blanch the almonds, and pound them (a few at a time) in a mortar to a paste, adding a little rose-water to facilitate the operation. Whisk the whites of the eggs to a strong froth; mix them with the pounded almonds, stir in the sugar, and beat altogether. When the cake is sufficiently baked, lay on the almond icing, and put it into the oven to dry. Before laying this preparation on the cake, great care must be taken that it is nice and smooth, which is easily accomplished by well beating the mixture. SUGAR ICING FOR CAKES.

Source: Mrs Beeton's Book of Household Management (1861)

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