

Almond Puffs

Ingredients

2 tablespoonfuls of flour, 2 oz. of butter, 2 oz. of pounded sugar, 2 oz. of sweet almonds, 4 bitter almonds.

Method

Blanch and pound the almonds in a mortar to a smooth paste; melt the butter, dredge in the flour, and add the sugar and pounded almonds. Beat the mixture well, and put it into cups or very tiny jelly-pots, which should be well buttered, and bake in a moderate oven for about 20 minutes, or longer should the puffs be large. Turn them out on a dish, the bottom of the puff upper-most, and serve.

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

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