

# Lemon Creams

## Ingredients

1 pint of cream, 2 dozen sweet almonds, 3 glasses of sherry, the rind and juice of 2 lemons, sugar to taste.

## Method

Blanch and chop the almonds, and put them into a jug with the cream; in another jug put the sherry, lemon-rind, strained juice, and sufficient pounded sugar to sweeten the whole nicely. Pour rapidly from one jug to the other till the mixture is well frothed; then, pour it into jelly-glasses, omitting the lemon-rind. This is a very cool and delicious sweet for summer, and may be made less rich by omitting the almonds and substituting orange or raisin wine for the sherry.

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

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