



# RECIPE BOOK OF KARL MUFFLER

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## English Translation

160-page book of recipes hand-written in German by pastry chef Karl Muffler around the years 1915-1930

Translated by Karen Li  
Curatorial Intern at Museums Victoria, 2021

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## Tortes

### Viennese [Sponge Cake] Mixture

2M

¼kg sugar, ¼kg flour and starch, 100g butter  
4 whole eggs and 3 egg yolks.

### Hazelnut Paste

3M

¼kg hazelnuts ground with water, 180g  
sugar, 100g flour, 7 egg whites, 12 egg yolks  
Cream: 2 egg yolks, 60g sugar, 10g gelatine,  
vanilla, oily nuts.

### Bread Mixture

4M

½kg sugar, 150g almonds raw, ground with water,  
12 egg whites, 15 egg yolks, 50g flour  
50g chocolate grated, 50g bread ground  
and moistened with cream.

### Chocolate Mixture

3M

¼kg raw almonds ground with 3 eggs. 9 egg whites,  
12 egg yolks, 180g sugar, 50g flour, 50g cocoa  
50g butter, filled with Sarah Bernhardt mixture.

## Almond Paste

3M

¼kg blanched almonds ground with water  
180g sugar, 100g flour, 7 egg whites, 12 egg yolks  
lemon and lemon juice.

## Sponge Cake Mixture

1kg 1.50M

¼[kg] sugar, ¼[kg] flour and starch, 5 egg whites  
and 8 egg yolks

## Railway Torte

Same as almond paste only coming  
(Only coming) [add] sliced fruits in, a  
shortcrust pastry base is spread with filling, then  
assembled and the whole cake is coated with the  
macaroon mixture and decorated [with] rings on  
top.

## Orange Mixture

Almond paste, candied orange peel, orange juice.  
Some red-coloured orange jelly.

Cream: 3 egg yolks, 100g sugar, 10g gelatine, ½L  
wine, orange juice, orange jelly grated on sugar.

Cook, then whip 3 egg whites and when the  
mixture is cold, mix in.

## Layer Torte

4M

½kg sugar, ½kg flour-starch, ½kg butter, 10 egg whites whipped, stir [until] frothy. Stir in egg yolks one after the other.

## Real Sand Torte [German Pound Cake]

4M

½kg butter, 300g powdered sugar, 350g starch, 6 eggs, ammonium. When risen, cut through.

## Richelien

1kg flour, 1kg sugar, 1kg butter, 16 egg whites, 24 egg yolks, 150g almond meal.

## Regent Torte Batter

3M

60g almond meal, 120g butter, 120g flour  
60g sugar. Base is filled with apricots. Mixture: 100g almonds ground with water, 100g sugar, 50g flour, 4 egg whites, 8 egg yolks, lemon jelly, candied citrus peel. The mixture is coloured slightly red.

### Punch Mixture

1kg sugar, 1kg flour and starch, 20 egg whites, 30 egg yolks and 125g butter.

### Mocha Mixture

24 egg whites, 1½kg sugar, ¾kg hazelnuts  
¼kg starch.

### Baumkuchen [German Spit Cake]

8M

1kg powdered sugar, 1kg flour, ½kg starch, 32 egg whites, 32 egg yolks. 1kg butter ~~1kg butter~~ is stirred with some flour [until] frothy, cream eggs and sugar, then mix with butter. Egg whites are whipped and mixed with the remaining flour. For baking, a thin layer is first spread on the roller. After that, the rings must be slowly rotated during application.

## **Viennese Torte [Sponge Cake]**

2M

2 Viennese [sponge cake] bases are filled 3 times, the edges are frosted red, the surface white.

## **Pistachio Torte**

2M

2 sand [pound cake] bases are filled 3 times with cream, the bases soaked with rum, the cake is coated with cream and the edges sprinkled with almonds. Cream: colour the buttercream green.

## **Linzer Torte [Austrian Shortbread] Dough**

2kg flour, 1kg sugar, 1kg butter, 4 eggs, 200g raw ground almonds. Ammonium, lemon, cinnamon and cloves.

## Berliner Torte

2M

2 almond bases and 1 mocha base assembled with vanilla cream and frosted white.

## Nougat Torte

2M

2 hazelnut bases are [assembled with] ¼[kg] whipped cream, [add] in croquant chopped, [add] in 2 sheets of gelatine warm, some sugar colour.

## Puff Pastry Torte

2M

3 puff pastry bases are filled with vanilla cream  
Surface coated with jam and frosted,  
sprinkle the edges with almonds.

## Meringue Torte

8 egg whites whipped and mix in 1kg sugar.

## Genevese Torte

2M

2 sand [pound cake] bases are filled with vanilla cream 3 times and frosted white.

## 2nd Type

Sprinkle the edges with almonds. Decorate the surface with vanilla cream.

## Praline Torte

2M

2 sand [pound cake] bases are assembled. 4 egg whites, 100g powdered sugar, oily ground almonds stirred in 60g table butter. The torte garnished with cream and decorated with praline.

## Macaroon Torte

3M

½kg almonds, 1kg sugar, candied citrus peel, candied orange peel, chopped up finely, grated with egg whites and spread around.

## Thick Cherry Cake

1/7kg [in pen] (71½g) sugar, 7 eggs, 90g bread soaked in milk, 1½kg cherries, 30g almonds, 45g butter, lemon, candied citrus peel, and cinnamon.



## **Cream Cake**

2M

¼kg sugar, ¼kg flour, 10 egg yolks, ¾L cream process and milk. Moulds lined with puff pastry.

## **Cheesecake**

600g cheese, 120g sugar, 120g flour, 6 whipped egg whites and milk.

## **Mocha Wreath**

Fill a wreath with Viennese [sponge cake] mixture. Slice through twice and filled with mocha cream, and frost [with] mocha fondant and cover with puff pastry ringlets.

## **Pistachio Wreath**

Like the mocha wreath but with pistachio cream and fondant.

## **Cherry Cake**

½kg sugar and ½kg butter, creamed. 12 whipped egg whites, 8 milk bread, ¼kg almonds, 3kg cherries.

### **Grape Cake**

¼kg almonds, ¼kg sugar, 20g starch  
6 whipped egg whites, 1kg grapes.

### **Neapolitan**

350g almonds, 300g flour, 300g sugar, 300g butter,  
vanilla, 1 egg, 4 bases assembled with apricots and  
frosted.

### **South Cake**

450g sugar, 450g butter, 450g flour cold. Starch,  
salt, lemon, caraway, ammonium.

### **English Cake**

½kg butter, ½kg sugar, 300g flour, 6 eggs, [in pencil]  
starch, 100g sultanas, 100g currants, 100g candied  
citrus peel, ammonium

### **Health Cake**

½kg butter, ½kg sugar, ½kg flour-starch, 9 eggs,  
baking powder [in pencil] 10g  
Egg whites whipped.

### **Plum Cake**

2kg butter, 2kg sugar, 2½kg [later noted] 2¾kg flour, 16 eggs, ½kg sultanas, ½kg currants, ½kg candied citrus peel and candied orange peel.

### **Bicarb Soda Gugelhupf**

½kg butter, ½[kg] sugar, 650[g] flour, 10 eggs, lemon, ½L milk, 50g baking powder.

### **Bishop Bread (Capsules)**

100g butter, ¾kg flour, 180g sugar, 60g raisins, 15g bicarb soda, 7 whole eggs, 5 egg yolks. Cook butter in flour. Lemon.

### **Buff[?] Gugelhupf**

¼kg sugar, 180g flour-starch, cook 30g butter in flour, 6 whole eggs, 2 egg yolks, 30g bicarb soda, 30g raisins and lemon.

### **Heavy Sand Torte [German Pound Cake]**

300g butter, 300g sugar, 300g flour, half cake flour [in pen] (page 19) (S. R. FLOUR), 6 eggs and vanilla.

### **Nelson Torte**

Meringue mixture! 6 egg whites, 175g sugar, 100g ground almonds, 35g flour is spread on the edges of the ring and filled in with the following mixture, 100g ground almonds, 120g sugar, 8 egg yolks, 4 whipped egg whites, 30g flour. Lemon on a baked shortcrust base. After baking, frost red with croquant.

### **Sarah Bernhardt Torte**

½kg sugar, 8 egg [whites] whipped, 150g almonds, 50g flour, cinnamon.

### **Icing Nozzle**

150g couverture and before cooling, [add] cream in. Chocolate frosting.

## Kirschplotzer [Cherry Cake]

Add ½kg roasted breadcrumbs, 300g sugar, 150g butter hot, 8 egg whites whipped, 3kg cherries.

## Glaze for Apple Cake

30g marzipan, 60g sugar, some starch, milk, 2 eggs whites whipped.

## Nut Tortes

Price	Nuts	Sugar	Eggs		Flour
			Whites	Yolks	
1.50	50g	80g	5	4	50g
2 $\mathcal{M}$	70g	100g	6	4	70g
2.5 $\mathcal{M}$	80g	125g	8	5	80g
3 $\mathcal{M}$	100g	150g	9	6	100g
3.50 $\mathcal{M}$	120g	170g	10	7	120g
4 $\mathcal{M}$	140g	200g	12	8	140g
4.50 $\mathcal{M}$	160g	225g	13	9	160g
5 $\mathcal{M}$	170g	250g	15	10	170g

## Small Cakes

### Sarah Bernhardt

1kg almonds raw, 2kg sugar

#### Cream

7 egg whites, 150 sugar (powdered), 100g  
couverture cocoa butter  
Covered with chocolate fondant

### Indian [Chocolate-Glazed Sandwich Cookie]

½kg sugar, ½kg flour, 16 egg whites whipped.

### Egg Yolk Tarts

180g sugar, 180g almonds, 50g flour, 12 egg yolks,  
½L cream. Line tarts with shortcrust pastry, filled with  
some jam.

### Nut Boats

Line moulds with Linzer [shortbread] dough and fill  
with nut filling. Then close with dough and poke.

### **Suaraffler[?]**

1kg flour, ½kg sugar, 100g almond meal, ¾kg butter, lemon, cinnamon, assemble with filling, coat the surface with Heckemark and frost.

### **King Tortes**

180g flour, 180[g] sugar, ¼kg butter, 8 eggs, the whites whipped. Butter and flour are chopped together and then the egg whites are mixed in. Moulds are lined with sugar dough.

### **Almond Horn Cookies**

½kg almonds, half nuts, ½kg sugar, 100g flour, 6 egg whites are whipped and mixed in.

### **Cream Puffs**

Cook 100g butter with  $\frac{1}{4}$ L water then stir in 150g flour. Stir in a pinch of sugar. Salt, ammonium, 22 pieces. Eggs 6-7.

### **Truffle Tortes**

Are cut out from a hazelnut capsule, 3 pieces filled with chocolate cream, sprinkle the edges with almond truffle, [mark] a spot on top and surround with a ring of green fondant.

### **Bismarck Slices**

A bar of sand [pound cake] mixture sliced through twice, and filled and splattered with chocolate cream and sprinkled with pistachios.



### **Kaiser Strudel**

¼kg sugar, 150g flour, ¼kg butter, 12 egg whites, 12 egg yolks, 2 bottles of milk. Whip egg whites. Roast sugar, butter, flour and milk. Add yolks and whipped whites afterwards. Lemon.

### **Mahlhof Slices**

300g almonds, 1kg sugar, cinnamon, cloves, lemon, 60g bitter oranges, 6 egg whites, an eggshell of water.

### **Strawberry Meringue Tarts**

1kg sugar, 12 egg whites, citric acid, strawberries and strawberry puree, [added] in. Torch slightly. Colour.

### **Kirschhofer Waffles**

180g butter, whipped, 210g sugar, 5 eggs, cinnamon, 1kg flour, sprinkle with vanilla sugar and cinnamon sugar.

### **Madeleines**

330g sugar, 150g butter, ½kg flour, 60g egg whites, fine almonds, 6 eggs, lemon.

## Disches

For 10 $\frac{1}{2}$

$\frac{1}{2}$ kg flour,  $\frac{1}{4}$ kg almonds,  $\frac{1}{2}$ kg sugar,  $\frac{1}{4}$ [kg] butter,  
2 egg whites

Filling:  $\frac{1}{2}$ kg nougat mixture,  $\frac{1}{2}$ kg sugar,  $\frac{1}{4}$ kg butter  
and vanilla

## Luise Torte Mixture

3M

Add 180g confectionary mixture,  $\frac{1}{4}$ kg sugar, 100g  
butter, 3 eggs, 3 extra egg whites whipped, rum,  
lemon.

## Hilda Rolls

300g flour,  $\frac{1}{2}$ kg butter, 100g powdered sugar,  
vanilla.

## Turkish Waffles

$\frac{1}{2}$ kg butter, (100g powdered sugar),  $\frac{1}{2}$ kg flour, 80g  
almonds, 80g sugar, cinnamon, vanilla.

## Schababerle's Nut Tarts

$\frac{1}{2}$ kg hazelnuts, 1kg sugar. Line moulds with puff  
pastry.

### Castle Tortes

$\frac{3}{4}$ kg Elcio[?] mixture,  $\frac{1}{4}$ kg sugar, 14 egg yolks, 6 egg whites whipped. Cook an extra 4 egg yolks. 60g flour.

### Cross Tarts

100g nuts, 300g sugar ground with egg white  
Line moulds with shortcrust pastry and [form] a cross on top.

### Russian Slices Dutch

Strip of shortcrust pastry, 120g almonds, 120g sugar, 100g butter, creamed, almonds with 2 ~~egg whites~~ eggs. Mix in 1 egg later. Lemon. After baking, frost and ice with apricot.

### Malaga

100g almonds ground with egg white. The juice of a lemon. Malaga currants. Cover moulds with puff pastry and [lay] strips of shortcrust pastry on top.

### **Plump Cakes**

150g butter, 150g sugar, 180g cake flour, 5 eggs, 200g fruit, currants & sultanas soaked with rum, makes 12 pieces for 15.8.

### **Cake Flour**

4kg flour, 3kg starch, 40g bicarb soda, 20g cream of tartar.

### **Linzer Waffles**

200g flour, 150g butter, 50g sugar, 50g almonds ground with egg whites, lemon, makes 20 pieces.

### **Napolitaines [Mauritian Sandwich Cookies]**

250g flour, 125g butter, 200g sugar, 100g raw almonds, 1 egg, lemon, 50 pieces, 2 bases assembled and glazed.

### **Kaiser Tortes & Boats**

300g butter, 250g sugar, 300g flour, 5 eggs, 150g almonds, 15g baking powder, 1/10L water. Frosted with mocha frosting and garnished.

### Macaroon Tortes

½kg almonds, 1kg sugar ground with egg white.  
Later add ½kg sugar.

### Kaiser Cake

300g flour, 200g sugar, 150g almonds ground with milk, 300g butter, 5 eggs, 15g baking powder, lemon, some water. Cream butter and sugar.

### Almond Tarts

20 pieces for 10,8

70g raw almonds ground with water, 90g breadcrumbs soaked with milk, 90g sugar mixed with 4 egg yolks. 45g butter hot, afterwards baking, coat the moulds with shortcrust pastry with currants and garnish with cream.

90g marzipan mixture, 75g powdered sugar, 45g butter, 1 small glass of kirsch.

### Madeleines

150g sugar, 2 eggs, [stirred until] frothy, 100g butter hot, 150g flour & starch. Butter before the flour.

### Hamburg Slices

Base of shortcrust, 100g almonds, 200g sugar, roast with egg whites.

### Cream Puffs

200g butter, 400g flour, 50g sugar, ½L milk, 12 eggs.      35 cream puffs, 12 eclairs

### Bread Cubes

- { Filled with vanilla cream
- { With the star nozzles of marzipan
- { One spot, ½ [an] almond
- { Frosted white on top

### Bread Slices

Assembled with raspberry jam  
Frost [with] chocolate.

### **Bread Tortes**

Circles cut out, filled with vanilla buttercream, frosted with chocolate, a rosette of chocolate on top, sprinkled with pistachios.

### **Nut Tortes**

Circles cut out, filled, frosted white, a hazelnut on top.

Filling: 50g hazelnuts, 50g sugar, 100g breadcrumbs with milk

### **Nut Cubes**

Twice filled with nougat buttercream, frosted with coffee, a hazelnut in the centre and garnished with cream.

### **Nut Slices**

2 bars of nut capsules filled with light vanilla cream, the top (surface) frosted half white, cut, a nut placed on top and on the cream.

### **Nut Buttercream Slices**

Fill bars once with buttercream, coat entirely with cream, sprinkle the edges with almonds and garnish.

### **Snail Tortes**

Circles cut out, fill with chocolate cream, frosted with coffee cream, pipe snails on top.

### **Domino Cubes**

filled with chocolate cream, cut into cubes. On the sides, coated with apricots and sprinkled with almonds. On top, decorate [with] dominoes and chocolate cream.

### **Nubier**

filled with chocolate cream, frosted [with] chocolate, pipe a caterpillar on top.



### **Pischinger [Wafer Cakes]**

Capsules cut out roundly, frosted [with] chocolate and sprinkled with pistachios. And then filled with vanilla butter cream in the centre.

### **Orange Tortes**

Fill punch capsule with orange buttercream, frosted [with] orange, cut into rhombuses and an orange wedge on top.

### **Giraffe Tortes**

[Fill] oval-shaped shells white with chocolate cream, frost white, chocolate spots on top.

### **Cream Balls**

Fill roundly shaped shells with ~~coffee cream~~ vanilla cream, assembled and frosted red.

### **Beans**

Bean-shaped shells filled with coffee cream, chocolate marbled white dot.

### Slippers

Pipe slippers, [sprinkle] the top with marzipan, the edges with chocolate cream and almonds. Fill with maraschino cream.

### Swiss Roll

$\frac{1}{4}$ [kg] sugar, 180g flour, 6 whole eggs, 4 egg yolks, 1 eggshell of water, lemon.

### Rigoletto

1kg macaroon mixture,  $\frac{1}{4}$ kg vanilla sugar, 3 whole eggs, 3 egg yolks, some flour, [stirred until] frothy. Line moulds with puff pastry. [Form] a lattice on top and after baking, coat with apricots.

### Éclairs & Cream Puffs

100g butter, 180g flour,  $\frac{1}{4}$ L milk, 6 eggs.

### **Mushroom Tortes**

Ovals cut out [from] Punch mixture, filled with chocolate cream, the edge powdered with truffle chocolate, the upper edges sprinkled with green almonds. Mushrooms placed on top, mushroom head soaked in hot red apricot jam.

### **Consul Tortes**

Macarons, Indian [sandwich cookies] on top filled with vanilla cream, soaked in red apricots, the edges sprinkled with almonds and the top with pistachios.

### **Sacher Torte**

½kg butter, whipped, ½kg sugar, 12 eggs,  
100g starch, ¼kg ground almonds, 200g grated  
chocolate.

## Tea Pastries

### Dutch

½kg almonds ground with egg white, 1½kg sugar, roast over the fire, and place half an almond on top. [Butter] the tray and dust with flour.

### Disches

300g sugar, ½kg hazelnuts ground with cream.  
250g flour, 12 egg whites whipped.  
Filling: ½kg almonds, ½kg hazelnuts, ground with oil,  
1kg powdered sugar, 1kg couverture.

### Katzenzungen [Cat's Tongue Cookies]

½kg sugar, ½kg flour, thin with cream  
12 egg whites.

### Coconut Macaroons

¾kg coconuts, 5/4[kg] sugar, roast over the fire.  
Pipe onto wafers.  
[In pen] ll. type: 1kg sugar, 280g coconuts, 10 egg whites. [In pencil] ¼L

### **Champagne Biscuit**

300g sugar, 300g flour, 6 eggs

### **Anise Cookies**

½kg flour, ½kg sugar, 4 eggs, anise, vanilla  
[Butter] the tray and dust with flour.

### **Chocolate Cookies and Slices**

10 egg whites, 1kg sugar, 60g cocoa.

### **Meringue Biscuit**

10 egg whites, ¾kg sugar, 75g almonds. Sprinkle the tray with flour.

### **Strassburger [Cookies]**

½kg butter, ½kg sugar, creamed. ¾kg flour  
30g almonds ground with egg whites

### **Sand [German Pound Cake] Slices**

½kg butter, ½kg sugar, creamed. 1kg flour, 4 eggs,  
vanilla and lemon.

### **Vanilla and Chocolate Pretzels**

1kg flour,  $\frac{3}{4}$ [kg] butter,  $\frac{1}{2}$ kg sugar, 4 eggs, vanilla (60g cocoa)

### **Tea Snakes**

1kg flour, 400g sugar, 400g butter, 400g almonds ground, 4 eggs, cinnamon and ammonium.

### **Spritzkuchen [German Crullers]**

100g lard, 60g sugar, 180g flour, 6 eggs, salt, lemon,  $\frac{1}{4}$ L water, ammonium.

### **Hippen [Waffle Cookie]**

1kg sugar, 1kg flour, 24 egg whites, vanilla, thin with cream.

### **Little Ice Spades**

$\frac{1}{2}$ kg almonds, 425g powdered sugar,  $\frac{1}{4}$ kg flour, cinnamon.

### **Egg Yolk Crescents**

3 eggs heavy [with] sugar, 2 eggs heavy [with] flour, 3 eggs, lemon.

### **Ballet Slices**

½kg confectionary mixture, 30g butter, 3 egg yolks, lemon, a strip of shortcrust pastry.

### **Chocolate Crescents**

1kg sugar, 3 egg whites, cocoa

### **King Ring and Slices**

300g flour, ½kg butter, 100g powdered sugar, salt, lemon.

### **Shortcrust Biscuits**

½[kg] butter, ½kg sugar, 300g flour, 4 eggs, 60g almonds.

### **Bird's Nest Cookies**

$\frac{3}{4}$ kg hazelnuts, 425g sugar, egg whites, cinnamon, roast

### **Bärentatzen [Spiced Chocolate Cookies]**

$\frac{3}{4}$ kg raw almonds, 425g sugar, cinnamon.

### **Schinud[?]**

Shortcrust pastry and Linzer [shortbread] strips, frosted white and almonds.

### **Disches Shells**

$\frac{1}{2}$ kg almonds, 350g powdered sugar, 100g flour, 7 egg whites.

### **Cheese Sticks**

$\frac{1}{2}$ kg flour, 200g butter, milk, work [together], [form a] stiff dough, salt, pepper, cheese.



### Wiesbaden Cookies

½kg sugar, 2 whole eggs, 6 egg yolks, stir [until] frothy. 1¼kg flour, 100g butter melted, 15g ammonium

### Currant Slices

120g sugar, 120g flour, 120g currants, 2 eggs, a pinch of ammonium, eggs and sugar, creamed.

### Wormser Pretzels

1kg flour, ½kg sugar, 200g butter, 3 eggs, cinnamon, cloves, lemon, 5g ammonium.

### Small Cookies

½[kg] flour, ¼[kg] butter, 60[g] sugar, 3 egg yolks, lemon, 4 egg whites whipped, ½[kg] sugar, 1kg flaked almonds. Some flour, cinnamon.

### Cakes

½kg flour, 200g butter, 100g sugar, 30g almonds, some bitter [almonds], 1 egg

### **Palisaden**

100g butter, 80g sugar, creamed, 150g flour, 1 egg, some ammonium.

### **Souverin[?] and Sarabaldie[?]**

250g flour, 150g butter, 125g sugar, 1 egg, lemon  
In half of the dough, [add] cinnamon and 25g almonds. Sprinkle Souverin[?] with coconut mixture.

### **Napolitaines [Mauritian Sandwich Cookies]**

250g flour, 125g sugar, 200g butter, 100g almonds, 1 egg, lemon, cinnamon, assemble 2 bases and frost

### **Coconut Macaroons**

1kg coconut mixture, 2kg sugar, 15 egg whites, 15g starch, roast

### **Sand [German Pound Cake] Bars and Slices**

1kg butter, 100g sugar, 600g flour, 2 eggs

### **Sand [German Pound Cake] Cookies**

200g butter, 200g sugar, 360[g] flour,  
6 whole eggs, 2 egg yolks.

### **Macaroons**

500g almonds, 5-6 egg whites whipped,  
500g sugar and the gratings of a lemon.  
These are better with some vanilla sugar.  
Placed on a paper-lined tray with a spoon.  
Alternatively: 1kg almonds, 600g sugar, 8 egg  
whites, some lemon and (lightly) roast.

## Ice Cream and Cream

### Vanilla Ice Cream

350g g sugar, 6 egg yolks, 2 whole eggs, 1L milk,  
1 pod of vanilla

### Raspberry Ice Cream

Raspberries are strained. To 1 pound of puree,  
¼kg sugar filled in bottles, and thickened and  
stewed for 20 minutes. 1 bottle of puree, 1 bottle of  
sugar syrup, 1 bottle of water, 18°

### Strawberry Ice Cream

Strawberries are strained. 1kg puree-sugar  
To 1kg puree prepared, 2g salicylic acid, 1 bottle of  
puree, 1 bottle of water, some sugar, up to 18°

### Pineapple Ice Cream

Pineapples are grated with an equal amount of  
sugar and then boiled down. Continue like  
strawberry ice cream, 18°

### Lemon Ice Cream

Sugar and water mixed, some vanilla essence  
2 juices and some yellow [colouring], 18°. 1L water,  
1kg sugar, egg whites.

### Orange Ice Cream

Like lemon - eggs

### Almond Ice Cream

½kg almonds ground with milk, ½ bottle of milk  
½ bottle of cream, ¾kg sugar, 3 whole eggs  
Mix like vanilla ice cream.

### Peach and Apricot Ice Cream

Just as the raspberry ice cream.

### Hazelnut Ice Cream

4 whole eggs, 8 egg yolks, ¾[kg] sugar, 1L milk, ½  
pod of vanilla, 100g hazelnuts ground

### Tea Ice Cream

1L milk boiling poured over 30g black tea  
 $\frac{3}{4}$ kg sugar, 6 egg yolks, 4 whole eggs, boil.

### Rice Ice Cream

$\frac{1}{4}$ kg rice cooked soft in milk. Sweetened with sugar  
 syrup, made into 1L cream ice cream

### Horseradish in Ice Cream for Fish

Grated horseradish soaked with whipped cream  
 and some salt. Fill moulds and frozen.

### Punch à la Romain

Litre 4 $\mathcal{M}$ .

For 3L Punch Romain, one takes 2L pineapple ice  
 cream,  $\frac{1}{2}$  bottle of champagne, 1 meringue  
 mixture warmly beaten,  $1\frac{1}{4}$ kg sugar, 6 egg whites, 3  
 liquor glasses of cognac, 2 glasses of arrack.  $\frac{1}{8}$ L  
 wine.

## **Pineapple Sorbet**

Litre 3M

To ½L pineapple ice cream, [add] ½L unsweetened whipped cream, which is sweetened with pineapple juice.

One can also mix in meringue and wine.

## **Strawberry Sorbet**

Litre 3M

Just as [the] pineapple sorbet but [with] strawberry ice cream, and the cream sweetened with puree, and sugar.

## Ice Cream Bombe and Cream

### Diplomats Bombe

1L

50g sugar, 2 egg yolks, ½ pod of vanilla, 1/8L cream, boiled. [Mix] ¾L whipped cream in. Macaroons and cherries soaked with maraschino. Laid out with cherries and pineapple pieces.

### Pineapple Bombe

1L.

½L whipped cream, [mix] pineapple puree in  
Moulds laid out with pineapple

### Bismarck Log

Moulds are lined with vanilla ice cream.  
Filling: praline mixture mixed with cream and vanilla ice cream. While tumbling, the ice cream is garnished with chocolate cream.

### Charlotte Russe Cream

6 egg yolks, 200g sugar, 20g gelatine, 1/8L milk, ½ pod of vanilla, ¾L cream whipped and [mix] in



### Vanilla Cream

12 eggs, the whites whipped, ½kg sugar, 1L milk, vanilla, 50g starch.

### Chirasso Bombe

The moulds are spread with vanilla ice cream  
 Cream: 50g sugar, 2 egg yolks, ⅓[L] cream, vanilla, boiled. ¾L cream whipped, croquant dust  
 Chirasso.

### Orange Cream

For tortes

120g sugar, 5 egg whites, 5 egg yolks, ⅓L wine, 7 [sheets of] gelatine, ½ [orange] zest grated

### Caramel Bombe

6M

8 egg yolks, 4 whole eggs, 1L milk, 180g sugar, another 180g sugar melted [until] brown. [Add] the above [ingredients] in, and boil together. When frozen, [add] to it ½L sweetened whipped cream and pounded croquants.

## Fürst-Pückler [Neapolitan]

2M

½L sweetened whipped cream. [Colour] 1/3L of this red with vanilla, 1/3 with chocolate (cocoa), 1/3 white with maraschino, 6 macaroons, 6 sponges and sour cherries. [Fill] moulds first [with] white, then red, then black.

## Alsatian Bombe

Spread pyramid with vanilla ice cream. Inside, a strawberry bombe ([add] whole strawberries into ¼ cream for the strawberry bombe) garnished with pink cream

## Love Bombe

Spread moulds with pink peach ice cream, fill with pineapple bombe and couverture pieces. Underneath, garnished with cream.

### Glacé à la Nesselrode

½L chestnuts or nut ice cream, some cream, [add] macarons, sour cherries, and (Marest) maraschino in, [add] some finely sliced pistachios to the sauce 1/4L. Unsweetened cream, some maraschino, 2 spoons of apricot jam. 2M mould.

### Stambul Bombe

Line bombe moulds with pineapple slices, filled with pineapple bombe. In between, sponges which are soaked in maraschino.

Not decorated.

### Victoria Bombe

Fill orange ice cream mixed with whipped cream in moulds, garnished with small round meringues, which are filled with currants, and garnished with cream.

### National Bombe

Line mould with black, white, red ice cream inside, a pineapple bombe, garnished [with] cream.

### Bombe Verdi

Line mould with (choc) pistachio ice cream, inside filled [with] chocolate bombe.

### Bombe Macedonia

[Fill] bombe mould with vanilla ice cream, [add] unsweetened fruits in, which are soaked in cognac (~~Savoury potato fritters(?). Vinegar and Cl. 2 spoon~~) garnished with cream.

### Bismarck Bombe

Fill ring mould with strawberry-vanilla and nut ice cream, with pineapple bombe. Fill the inside bombe with cream and sponge. Garnished.

### **Praline Bombe**

Line mould with chocolate ice cream, [fill] inside with vanilla cream and ground nuts. Almonds, praline ice cream.

### **Bombe à la Frankfurt**

Line the mould with pistachio ice cream, [fill] inside [with] vanilla cream with rice cooked soft and some sour cherries.

### **Fromage des Dames**

300g apricot jam, 9 egg yolks, 180g sugar, 1L milk and some finely grated [apricots], cook together. [Add] to it ½ bottle of apricot jam, and frozen after ½ beaten cream [is added] in. Fill in mould.

### **Glacé Panache**

Stone [fruit], vanilla and pineapple or another fruit ice cream. After tumbling with the meringue mixture, which is strong with vanilla flavour, [it is] coated and garnished. Toast on a tray in a hot oven

### **Almond Bombe**

¼kg almonds. 6 bitter [almonds], ground with milk, 2 whole eggs, 4 egg yolks, ½L milk, boil together. When it is frozen, [add] to it ¼L whipped sweet cream, garnished with cream and sprinkled with pistachio.

### **Prince Albert Bombe**

Line mould with strawberry & and vanilla, filled with ¼L sweetened cream, in which there is some maraschino, 8 sliced macaroons & sour cherries, garnished with cream.

### **Kaiser Bombe**

Line mould with vanilla and strawberry [ice cream], inside filled with a hazelnut bombe, in which there is some maraschino and sour cherries, garnished with cream.

## Christmas Pastries

### Basler Leckerli [Cookie Bars]

4kg honey, 3¼[kg] sugar, 1¾kg almonds raw, ¾kg candied citrus peel, ¼kg cinnamon, 30g cloves, 15g ~~cloves~~ nutmeg, 15g potassium carbonate, 15g ammonium.

6kg flour, ½L milk, ⅛L kirsch [in pen] ⅛L

### Zimmtstern [Cinnamon Star]

2kg almonds, 3kg powdered sugar, cinnamon, egg whites, frost [with] cinnamon frosting

### Spekulatius [Spiced Shortbread Cookie]

2¼kg flour, 300g butter, 1¼kg sugar, 2 whole eggs, 2 egg yolks, ⅛L milk, lemon, cinnamon, cloves and ammonium.

### Orange

5kg mixture, 300g flour, ½kg candied citrus peel and candied orange peel, 150g breadcrumbs, 1 orange. Filling: almond paste, butter, candied citrus peel, candied orange peel, yellow [colouring] and juice.

## Hazelnut

5kg mixture, 300g flour, 60g vanilla sugar.

Filling: 1kg hazelnuts ground with water, 1kg sugar mixed with fructose

## Vanilla Leckerli [Cookie Bars]

80kg almond paste, 10kg flour, 3kg vanilla sugar, 2kg breadcrumbs light. Filling: almond paste, butter, cook.

## Springerle [Anise Cookies]

2kg sugar, 2kg flour, 9 eggs, anise, ammonium [in pen] ½ oz (2 Teasp.)

## Peppernuts

2kg sugar, 10 eggs, stir [until] frothy. Cinnamon, cloves, lemon. A pinch of ammonium  
2kg flour, dry and prepared.

Anise cookies (slices) [rhombus] page 28

Sand [pound cake] slices on page 34



### Swabian Cookies Fine I

4½kg flour, 4kg sugar, 3kg almonds ground with rose water. 30g cinnamon, lemon, cloves, 12-16 egg yolks, 2¾kg butter. 1.28M

### Swabian Cookies II

4kg flour, 2½kg butter, 2kg sugar, ½kg almonds, 6 eggs, cinnamon, rose water.

### Springerle [Anise Cookies]

2kg powdered sugar, 8 eggs, 2kg flour, anise.

### Butter Cookies

1kg flour, 375g butter, 250g sugar, 100g ground almonds, 3 eggs, cinnamon, lemon.

### Belgrade Cookies

300g flour, 200g raw flaked almonds, 400g sugar, ½[L] egg whites, 50g candied citrus peel, cinnamon, cloves, 2 pinches of ammonium.

## **Christmas Meringue**

### **Chocolate Meringue**

4kg sugar, 400g cocoa, 26 egg whites

### **White and Red Meringue**

4kg sugar, 26 egg whites, later add 1kg powdered sugar.

## **Schnitzbrot [Christmas Fruit and Nut Bread]**

5kg flour, 2kg starter, 3kg pears, 200g yeast, 3kg plums, 3kg figs, 2kg raisins, 1½kg almonds, 1½kg hazelnuts, 1½kg walnuts, 1kg sugar, lemon, candied citrus peel, candied orange peel, cinnamon, cloves, salt. Mix with the water used to cook the fruits. Keep the dough stiff.

## Zurich Leckerli [Cookie Bars]

### Marzipan Leckerli [Cookie Bars]

~~5M~~ 5kg mixture, 300g flour: filling: apricots, raspberries

### Maskasiens

5kg mixture, 300g flour, ½kg candied citrus peel, 150[g] breadcrumbs, 15g cinnamon, cloves, nutmeg, some red colouring  
Filling: raspberries.

### Chocolate Leckerli [Cookie Bars]

5kg mixture, 450g flour, 150[g] sugar, 120g breadcrumbs, 60g vanilla sugar, ¾[kg] cocoa.  
Filling: macaroon mixture with orange

### Hazelnut Leckerli [Cookie Bars]

¾kg roasted hazelnuts, ¼kg almond ground with egg whites, 1½kg sugar, ¼kg flour, 50g candied citrus peel, lemon, cinnamon, cloves.

## Nuremberg Lebkuchen

500g 550g sugar, 11 eggs, beaten warmly, 200g roasted flaked almonds, ¼[kg] candied citrus peel & candied orange peel, lemon, cinnamon, cloves, 1kg flour, 7g ammonium [\[in pen\]](#) (¼ oz) (1 Teaspoon), leave to dry, bake slowly

## Basler Leckerli [Cookie Bars]

[\[in pen\]](#) [correct](#)

16kg honey & sugar, 8kg almonds, 400g candied citrus peel, 400g croquant, 400g cinnamon, 100g cloves, 8 whole nutmegs, 12 lemons, juice and zest, 2L kirsch, 20kg flour №3, 120g ammonium.

## Elisenlebkuchen

1kg sugar, ½kg almond, ½kg breadcrumbs, ½kg flour, ¼kg candied citrus peel, 9 egg whites whipped, lemon, cinnamon, cloves, sugar and egg whites creamed.

### Water Springerle [Anise Cookies]

2kg sugar, 3/10L water, dissolve. 2kg flour, anise, ammonium.

[In pencil]

Another: 3kg flour                    [ 2¼kg sugar    dissolve  
Correct 8-9g ammonium    [ 1/2L water, a little less

### Magenbrot [Small Spiced Biscuit]

1½kg brown sugar, 4kg flour №3, ¼L syrup, cinnamon, cloves, Catatan notes, milk, 120g candied citrus peel.

### Honey Lebkuchen (Classic)

45kg honey, 7kg sugar, ¾L water, 54kg flour №3. 200g cinnamon, 50g cloves. To 20kg, [add] 40g ammonium, 20g bicarb soda; when the dough is older, one simply uses 25g bicarb soda, 35g ammonium.

### Aachener Printen [Variant of Lebkuchen]

1kg honey, 550g flour, 25g anise, 25g ammonium 1g cloves, 2g cinnamon, 4g potassium carbonate, 1g alum, 3g brown sugar candy. Warm up honey, mix in. When cold, chop up sugar candy and [add] in.

### Honey Cake without Spice

8kg rye flour, 8kg wheat flour, 12kg honey,  
to a 30kg prepared dough. 220g bicarb soda, 80g  
ammonium, cloves, cinnamon, anise. 200g 30,8

### Honey Cake with Spice

To 30kg dough, 220g bicarb soda, 80g ammonium,  
1½kg candied citrus peel, 1½[kg] candied orange  
peel, 1½[kg] sugar candy, 1kg almonds chopped.  
On the side, fine slices of candied citrus peel.  
220g 40,8

### Lebkuchen

3kg flour  
2kg honey }  
½kg sugar }  
3 eggs  
30g ammonium  
1/10L milk  
Spice, cinnamon, lemon  
Dissolve honey and sugar.  
Leave dough to rest.

## Onion Cake

2 moulds

2½kg finely sliced onions are mixed with ¼kg bacon that is cut into small pieces, steamed dry. After that, 3-4 eggs are mixed in. In this, one after the other, one adds 200g flour, some potato flour, ½L milk, salt, pepper, nutmeg. The whole [mixture] is filled into 2 moulds and baked. Ring [is]  $\frac{3}{4}$  full.

Dough for the lining of the ring:

1kg flour, 300g butter, salt and water.

## Yeasted Doughs

1L milk, 200g yeast, flour – starter.

600g butter, 600g sugar, 12 eggs, salt, milk, lemon

## Gugelhupf

1.20M

550g dough, 100g butter, sugar, 1 egg, vanilla

## Savarin

1M

300g dough, 30g butter, 1 egg, milk, punch drink.

## Gugelhupf Mixed

180g butter, 75g sugar, 3 whole eggs, 3 egg yolks,

120g flour, salt, vanilla

Starter:  $\frac{3}{4}$ kg flour, 30g yeast

Currants, sultanas

## Berliner [Doughnuts]

1kg flour, 15g yeast, 30g sugar, 45g butter, 2 eggs,

salt, milk, [form] a soft dough.



## Brioche

3M

620g  $\frac{3}{4}$ kg butter, 30g sugar, 5g salt, 25g yeast, 7 eggs, 1/3kg flour, starter, [form] a stiff dough – stir flour, butter, eggs [until] smooth, then later add sugar, salt, starter, leave alone, then beat together and chill.

## New Year's Pretzel

1kg flour, 30g yeast, 150g butter, 30g sugar, salt, lemon, [form] a stiff dough

## Stollen [Fruit Bread]

1kg flour, 60g yeast, starter. Later add 1½kg flour.  
1kg butter, 135g sugar, 1kg currants & sultanas, 60g candied citrus peel, 60g almonds, lemon, salt, rum.

## Braided Yeast Wreaths

For 1 $\mathcal{M}$  – 400g dough

For 1.50 $\mathcal{M}$  – 600g "

" 2.00 $\mathcal{M}$  – 800g "

" 2.50 $\mathcal{M}$  – 1000g "

" 3– $\mathcal{M}$  – 1100g "

" 3.50 $\mathcal{M}$  – 1200g "

" 4 $\mathcal{M}$  – 1250g "

## Nut Wreath

For 1.50  $\mathcal{M}$  – 450g dough

" 2.00  $\mathcal{M}$  – 600g "

" 2.50  $\mathcal{M}$  – 750g "

" 3.00  $\mathcal{M}$  – 900g "

" 3.50  $\mathcal{M}$  1000g "

" 4,00  $\mathcal{M}$  – 1100g "

## Gugelhupf

$\frac{1}{8}$ [L] milk, 25g yeast, flour, starter

125g butter, 50g sugar, 2 egg yolks, salt.

$\frac{1}{8}$ L milk, 100g raisins, makes 2 Gugelhupfs for 1.20 $\mathcal{M}$

## Zwieback [Crisp Sweetened Bread]

1 $\frac{1}{2}$ kg flour, 100g yeast, milk, prepare.

200g butter, 250g sugar, milk, salt & 1 $\frac{1}{2}$ [kg] flour

### **Bicarb Soda Bundt**

300g sugar, 350g butter, 1½kg flour, 12 eggs,  
1/4L milk light, the egg whites whipped, 1½ packets  
of baking powder, lemon.

### **Waffles**

50g yeast, 1L milk, 2kg flour, starter  
600g butter melted, 32 eggs, the whites whipped.  
1/2L milk

### **Butter Cake (Yeasted Dough)**

1 tray, 4kg dough, 5M  
160g flaked almonds, 320g sugar crystals,  
150g melted butter, cinnamon

### **Eierschecke [Triple Layer Cheesecake]**

1kg dough 2M  
Spread 70g cheese, spread 150g butter stirred with  
3 eggs [until frothy] on top, sprinkle the crumble  
Raisins, almonds. After baking, spread with butter.

## St Remo

300g dough, butter cake, crumble.

## Dresdener Stollen [Fruit Bread]

½ flour

8kg flour, 300g yeast (starter)

600g sugar, 3kg butter, lemon,

500g raisins, 600[g] candied citrus peel.

1kg almonds

1kg dough 1 M

## Bienenstich [Yeast Cake with Almonds]

1½kg dough

80g sugar, 80g almonds, 80g butter,

some milk, honey (warmed)

fill with vanilla buttercream.

## Mixed Batter Base (Gugelhupf)

1kg flour, 30g yeast, 160g butter, 120 sugar,

6 eggs, 30g candied citrus peel, 50g almonds

~~30g~~ 30g 200g, 60g 400g, 1M 600g

Vanilla, 1/3 flour

### Swan's Neck

1kg butter, half lard, 5/4L milk-water, 2kg flour, 40 eggs, some milk.

### All Sorts of Useful [Recipes]

#### Chocolate for Coffee

4kg cocoa, 7kg baking sugar, 400g starch

#### Cake Flour

4kg flour, 3kg starch, 40g bicarb soda, 20g cream of tartar

#### Truffle Chocolate

3kg cocoa, 2½kg baking sugar, ¾kg flour, ½kg vanilla sugar

[In pen]

[Bromtol](#), preserving resources

To 1L puree 1g

## Puff Pastry Dough

1kg butter, 200g flour, work

300g flour, salt, water

5 pastry folds

## Schillerlocken [Austrian Cream Horn]

1kg [puff pastry] dough, 54cm long, ~~33~~ 32cm wide,  
18 pieces.

## Apple Pocket

1kg [puff pastry] dough, 18 pieces

36[cm] wide, 72[cm] long, 5/4kg apples, 120[g]

cinnamon sugar, 60g currants, candied citrus peel  
and almonds, [mixed] together

## Cream Slices

1kg [puff pastry] dough, 80[cm] long, 24[cm] wide

## Wrap

28 pieces

1kg puff pastry, 97[cm] long, 24cm wide, sprinkled  
with sugar crystals and cut up with scissors.

### Tea Puff Pastry

1kg [puff pastry] dough, 45 pieces

### Baton

40,8

1kg [puff pastry] dough, 80[cm] long, 22[cm] wide,  
30g almonds, 60g powdered sugar, egg whites

### Apple Boats

1kg [puff pastry] dough, 28 pieces  
56[cm] long, 32[cm] wide

### Caraway Crackers

120g flour, 120g [puff pastry] dough, some butter  
Water, ½kg dough, 20 pieces.  
1 portion 9cm long, 6[cm] wide

### Cheese Sticks

½kg flour, ¼kg butter, ⅓L milk, salt  
60g parmesan cheese, some paprika, makes 54  
pieces each 14cm long, 2½cm wide.

## Cheese Tablets

Dough like cheese sticks pressed out in circles.

90g butter, whipped, 1 egg yolk, grated cheese, salt, some paprika, filled and assembled.

## Assorted Creams

### Arrack Cream

3M

$\frac{3}{8}$ L sugar syrup, 8 egg yolks, 10 sheets of gelatine, the juice of an orange, some orange flavouring, boil together. When it is cooled, [add] to it  $\frac{3}{16}$ L arrack,  $\frac{3}{8}$ L whipped cream.

### Vanilla Cream

2.50M

150g sugar, 5 egg yolks,  $\frac{1}{4}$ L milk, 9 sheets of gelatine,  $\frac{1}{2}$  pod of vanilla, boil. When it is cooled, [add]  $\frac{3}{8}$ [L] whipped cream



## Chocolate Cream

Like vanilla cream but to it [add] 60g cocoa

## Cabinet Pudding

4M

[Add] 180g almonds, 330g sugar, macaroon mixture to the mould. 1 bottle of sugar syrup, 8 egg yolks, 1 orange zested and juice, 12 sheets of gelatine [later added] 20g, ½L whipped cream. Cherries, sultanas, 8 macaroons, 1/16L white wine

## Almond Pudding with Sauce

3M

For the pudding: 120g almond paste with some sliced almonds and sour cherries.

For the sauce: ¼L wine with 3 whole eggs and 3 egg yolks, 120g sugar, some lemon juice, and lemon zested

serve warm

## Rice Pudding

2.50M

Pudding à la Trankmansdorf

~~6~~ 100g rice blanched soft with water; then boil slightly with  $\frac{3}{8}$ L milk, [add] to it 150g sugar, vanilla, maraschino, 12 sheets of gelatine,  $\frac{3}{8}$ [L] cream whipped, some sour cherries, 5 macaroons.

## Wine Jelly

2M

$\frac{5}{8}$ L white wine, 10 sheets [later added] 20g of gelatine,  $\frac{1}{8}$ L sugar syrup, some lemon zest, some whole cinnamon, boil, then filter into the mould, some sour cherries and macaroons.

## Agar Jelly

$\frac{1}{4}$ kg agar soaked 1 day beforehand, 6kg sugar, 7L water, first dissolve agar [in] water. Then first [add] sugar in

## Hazelnut Cream

2.50M

Just as the vanilla cream, but boil with  $\frac{3}{4}$  pod of vanilla & 90g ground nuts

## Orange & Lemon Cream

2.50M

150[g] sugar, 6 egg yolks,  $\frac{1}{4}$ L white wine, 5 sheets of gelatine, orange and lemon flavouring. Boil the juice of an orange. When cooled, [add] to it  $\frac{3}{8}$ L whipped cream.

## Caramel Cream

2.50M

Just as the vanilla cream [in pencil] p. 61, but [with] no vanilla, and melt half of the sugar.

## Raspberry Cream

2.50M

180g sugar, 4 egg yolks, 9 sheets of gelatine,  $\frac{1}{4}$ L milk, boil. When cooled, [add]  $\frac{1}{4}$ L raspberry juice without sugar and  $\frac{1}{4}$ L whipped cream in colour red

## Strawberry Cream

2.50M

Just as the raspberry cream but [with] strawberry cream puree. If there are no strawberries or raspberries, then [replace] the puree [with] ice cream but then [add] no sugar for boiling.

## Charlotte Russe

2.50M. 15-20g

120g sugar, 5 egg yolks, ¼L milk, 8 sheets of gelatine, ½ pod of vanilla, boil. When cooled, [add] ¼L whipped cream, some maraschino, sour cherries and macaroons in.

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## Tea Cake II.

I. [on] page 10

¾[kg] butter, ¾[kg] sugar, 15 eggs, 600g flour, 300g currants, 300g sultanas, 150g almonds, 150[g] candied citrus peel, 15g baking powder, ammonium

## Gothaer Kranz [Cake]

200g butter, 200[g] sugar, 6 eggs, ¼L milk, 400[g] flour, vanilla, cocoa, 20g baking powder

## Tortes

2 bread tortes for 2.50*M*, garnished. 180g almonds ground with 3 eggs. 225g sugar, 70g bread, 180g flour, 70g chocolate, cinnamon, cloves, lemon, candied citrus peel, nutmeg, 12 whipped egg whites, 15 egg yolks.

## Almond Torte

3*M*, garnished  
90g almonds ground with 1 whole egg, 1 egg yolk. 90g sugar, 75g flour, 5 whipped egg [whites], 6 egg yolks, lemon, candied citrus peel.

## Light Sand Torte [German Pound Cake]

3*M*, garnished  
150g sugar, 5 whole eggs, 6 egg yolks, beaten warmly. 150g flour & starch, 15g butter hot, lemon.

## Sponge Cake

3*M*, garnished  
180g sugar, 180g flour, half starch, 12 egg whites whipped, 12 egg yolks, lemon

### Indian Torte

3M

150g biscuit mixture is filled with a heavy  $\frac{1}{4}$ [L] cream.

### Tree Torte

3M

270g butter, 270[g] sugar, creamed, 12 egg yolks, 12 whipped egg whites, 240g starch, vanilla & lemon.

### Orange Cream Torte

3M, garnished

150g almonds, fill 2 rings with  $\frac{1}{4}$ L orange cream.  
1 whole egg, 1 egg yolk, 100g sugar, 20g starch,  $\frac{1}{4}$ L wine, orange flavouring, whipped egg whites.

### Parisian Torte [Chocolate Torte]

Bread mixture of 100g sugar, 2 rings soaked with arrack and filled with currants, coated with macaroon mixture, spread the top (centre) with jam, [sprinkle] edge with almonds and marbled.

### Hazelnut Torte

3M, garnished

120g 60g almonds ground with 2 eggs, 120g sugar,  
8 egg yolks, 6 whipped egg whites, 90g [in pencil]  
100g flour, 2 rings.

### Turinese Torte

3M

Bake 120g almond paste in 3M rings, soak with  
Madeira [wine], fill [with] vanilla buttercream,  
garnished with chocolate and marzipan crescents.

### Kaiser Torte

3M, garnished

100g almond paste in a tall 2M ring (bake)

A thin base of macaroon mixture, fill with apricots  
and ¼L vanilla cream, the edges garnished with  
eights [made] of meringue mixture.

### Nelson Torte

3M, garnished

A Linzer [shortbread] base filled with apricots and  
provided with the following rim: 75g baking sugar,  
75g almonds flaked, some cinnamon, 2 egg whites  
whipped. To that [add] ¼kg almond paste. Bake  
the tall ring slowly.

### Berliner Torte

60g nuts ground with 1 egg, 4 egg yolks, 3 egg whites whipped, 50g flour, tall ring. A shortcrust pastry base soaked with maraschino, filled with currants, the edges sprinkled with almonds and garnished

### Jäger Torte

2.50M

75g almond paste, tall ring, somewhat soaked, the top coated with currants, coated and garnished with a meringue mixture of 4 egg whites, 120g powdered sugar, vanilla, torched and garnished with jelly.

### Mushroom Torte

3M

135g butter with 135[g] sugar, creamed, 45g roasted nuts ground with oil. [Add] 45g cocoa in. Gradually mix in 90g flour, 9 egg yolks.

9 egg whites whipped, 5 bases, 2 M sized, laid on paper, fill with vanilla buttercream, decorated with mushrooms and chocolate cream.



### **Truffle Torte**

Like mushroom torte, but decorated with truffle.

### **Noisette Torte**

Just as the mushroom torte, but filled and garnished with noisette cream and decorated with hazelnuts wrapped in marzipan.

### **Punch Mixture**

10M

1kg sugar, 1kg flour/starch, 22 egg yolks, 24 whole eggs, ½kg butter, beat warmly.

### **Baumkuchen [German Spit Cake]**

1kg butter, 1kg sugar, creamed, 1kg flour, starch, 32 egg yolks, (24 whole eggs), 28 whipped egg whites, lemon, some bitter almonds, vanilla

## Flake Torte

4M

75g butter, 100g flour, ⅓L water, 6-7 eggs, salt, stir over the fire

Cream: 90[g] sugar, 6 egg yolks, ¾L whipped cream, 10 sheets of gelatine, maraschino.

## Saxon Easter Cake

1kg cheese, 75g sugar, 45g flour, 1 egg yolk, lemon, salt, currants, some milk, puff pastry base.

## Aliaus Torte

An almond base filled with croquant buttercream, the top coated, the edges sprinkled with croquant powder. With pineapple tart-waffles. Decorated [with] black and white cream.

Soak [in] maraschino.

## Carmen Torte

An almond base soaked with maraschino, fill & coat with strawberry buttercream, garnished [with] couverture shavings and vanilla buttercream.

### Tomato Torte

An almond base soaked with maraschino, filled with pineapple buttercream, the top coated with apricots, laid with small Indian shells dunked in red hot apricot jam, garnished with cream, sprinkle the edges with almonds.

### Hallberger Torte

2 for 4M

1kg almonds, 1kg sugar, ground finely with egg whites, like firm macaroons. 10 whole eggs, 6 egg yolks, [stirred until] frothy. 10 cooked egg yolks thinned with pineapple juice, strained. 8 egg whites whipped, 100g flour.

## Éclair Torte

Éclair-shape

A thick nut base is coated with currants with rum. Then covered with éclairs filled with vanilla buttercream, frosted [with] (black) and coffee [cream], and decorated with coffee meringue mixture

## Genevese Torte

A punch base filled with vanilla cream, coated [with] apricots, sprinkle with almonds, and the top decorated with egg yolk marzipan, and torched.

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## War Recipes

### Shortcrust Pastry Dough

1kg flour (~~2/3~~ ½ potato flour), 100g sugar, 100g butter, 20g baking powder.

### Linzer [Austrian Shortbread] Dough

1kg flour, 100g sugar, 100g butter, egg powder, cinnamon, 20g baking powder

### Sand [German Pound Cake] Mixture

800g sugar, 12 eggs, 3½kg flour (2/3 potato [flour]), 1L water, yellow colouring. 120g baking powder

### Kirschplotzer [Cherry Cake]

800[g] sugar, 10 eggs, 2kg breadcrumbs, 1kg flour, ½L water, cinnamon, cherries, 120g baking powder, spread [in] a well-buttered mould.

## Sand [German Pound Cake] Wreath and Tea Cake

2kg butter, 3kg sugar, 6kg flour, half starch,  
15 eggs, 160g baking powder, 1½L milk.

### Cream Puffs

100g butter }  
¼L milk }

Cook, then stir in [in pencil] 200g flour over the fire, afterwards, add a pinch of salt and sugar, then 6 eggs, one after the other. After forming, spread with egg yolk.

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*Freiburg Br.  
Pastry Shop of Kopf  
1920*

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## Macaroon Tortes

I. type

300g nuts

1¾kg sugar

Egg whites, vanilla, lemon, some cinnamon.

## II. Type

400g baking mixture

700g sugar, 100g potato flour

400g baking mixture, stir with 400g sugar and egg whites [until] frothy, then mix in remaining sugar and flour, keep [it] thick.

## Croquant Slices

2 bars, bake with edges.

180g nuts, 300g sugar, 5 egg whites, some starch.

## Almond Hippen [Waffle Cookies]

7 egg whites, whipped

200g sugar

¼kg chopped almonds

30g flour

## Croquettes

½kg sugar, 3 eggs, ¼kg raw nuts, some lees [residual yeast from wine], stir [until] frothy, then work with flour, lemon. 3 strips, coat with eggs.

## Leckerli [Cookie Bar]

2kg sugar, 3kg honey, ¼L water, dissolve  
6kg flour, 1kg chopped nuts, 1½kg breadcrumbs,  
50g ammonium, 3 eggs, all spices.

## Zimmtstern [Cinnamon Star]

¾kg almonds }  
1kg sugar } ground  
1kg sugar, ¼kg breadcrumbs, 20g cocoa,  
cinnamon, work [until] stiff. Frost with egg white  
icing (without acid), then cut out. [Butter] the tray  
and dust with flour, bake slowly.

### Belgrade Cookies

2kg sugar, 10 eggs, creamed,  
 2kg chopped almonds,  
 2kg flour, ½kg candied citrus peel,  
 spread with egg yolk.

### Spekulatius [Spiced Shortbread Cookie]

2¼kg flour, 300g butter  
 1¼kg sugar, 2 whole eggs, 2 egg yolks  
 ½L milk, cinnamon, cloves and lemon.  
 Some ammonium.

### Nuremberg Lebkuchen

21 egg yolks  
 2¼kg sugar, whipped together hot, then cold  
 Afterwards, [add] 21 whipped egg whites and whip  
 further.  
 2¼kg flour, 10g ammonium (mixed in)  
 180g candied citrus peel, 50g spices  
 550g flaked almonds  
 Spread on rectangular wafers and top with 5  
 almonds, leave to dry.

### Yeasted Dough

¼L milk, 40-50g yeast, prepare.

70g sugar, 80g butter, 1 egg.

Salt, lemon, around 2kg flour.

For larger quantities, one starts [with] only half the milk and adds the other half later.

¼L makes a 2½ - ¾kg dough, or 30 pieces.

### Berliner [Doughnuts]

1/4L milk, 60g yeast, prepare.

80g sugar, 100g butter, 1 egg, salt, lemon.

First [form] a stiff [dough] like the yeasted dough, then thin with milk. Knead really well.

¼L makes around 30 pieces, 40g.

### Yeasted Stollen [Fruit Bread] and Gugelhupf

½L milk, 100g yeast, prepare. [In pencil] 4kg flour

½kg sugar, 300g butter, creamed.

[Add] to it 4 eggs, as well as salt, lemon, rum, arrack and currants. Later add ½L milk, [form] a soft dough.

Makes 6 Stollen or 4 average Gugelhupfs.

### **Dresden (Christ) Stollen [Fruit Bread]**

½L milk, 100g yeast, prepare.

200g sugar [in pencil] later add ½L milk

400g butter and 150g lard

200g currants and sultanas

4 egg yolks, salt, lemon, cinnamon.

When nearly done baking, spread with butter.

After baking is finished, take [out], coat and sprinkle with cinnamon sugar.

### **Pretzels and Nicholas**

½L milk, 60g yeast, prepare.

60g sugar

200g butter

~~100g~~ 50g lard

Salt, lemon.

[Form] a stiff dough, knead well.

### **Streuselkuchen [Crumble Cake]**

½kg sugar, 1kg butter, 1½kg flour (strong).

Mix flour and sugar, then [add] hot butter in.

## Chocolate Cream

¼L milk, ¼kg sugar, 6 egg yolks,  
8 sheets of gelatine, 1 pod of vanilla  
8 egg whites whipped, 100g chocolate

## Sarah Bernhardt

8 egg whites whipped [to] stiff [peaks], 100g sugar.  
150g melted, warm, couverture.  
Pipe onto shortcrust pastry cookies,  
after cooling, glaze [with] chocolate.  
Small, white spots of buttercream on top.

## Pudding, Warm

180g sugar, 8 egg yolks, stirred until frothy,  
180g chocolate, 80g flour, 60g almonds, 35g butter.  
8 egg whites whipped.  
Butter moulds really well and sprinkle with dry  
breadcrumbs.  
In boiling water, bake for an hour.

### Sand [German Pound Cake] Mixture

1200g sugar, 24 eggs, the whites whipped.  
800g flour, 300g potato flour, 300g cornflour,  
50g baking powder,  $\frac{3}{4}$ L water. Makes 12 tortes.

### Sand [German Pound Cake] Mixture with Whole Egg

$\frac{3}{4}$ L whole egg, 800g sugar, 150 honey, [stirred until] frothy. (~~1½~~)  $\frac{3}{8}$ L egg whites whipped (12 [eggs])  
800g flour, 200g potato flour, 200g cornflour.  
30g baking powder,  $\frac{1}{4}$ L water. 8 rings.

### Mocha Mixture

20 egg whites whipped [to] stiff [peaks] ( $\frac{5}{8}$ L).  
1½kg sugar, 150g almonds, or 300g fine nuts.  
Makes around 9 bases. [Butter] the tray and dust [with flour].

### Shortcrust Pastry Dough

6kg wheat flour  
3kg sugar, 2½kg butter  
Eggs, lemon, milk, ammonium.

## Nut Boats

¼kg roasted hazelnuts  
 90 sugar, 60g butter  
 Milk, rum, arrack. 24 pieces.

## Coconut Macaroons, Roasted

2kg sugar, 550g coconuts, about 15 egg whites.  
 [Butter] the trays and dust with flour.

## II. Type

5 egg whites whipped  
 280g sugar, 180g coconuts,  
 Decorated, shells.  
 [Butter] the trays and dust [with flour].

## Coconut Horn Cookies

½kg coconuts, ¾kg sugar,  
 60g flour, 6 egg whites, roast. } Frost [while] hot!  
 Cut [into] 5 by 12cm wafers. }

Place on a round tray. 40 portions. (40×60)



## Cheesecake

3 average moulds

1½kg white cheese

180g sugar, 180g flour, 9 eggs, lemon, milk and cream. Cheese, strained, mix together with flour, then egg yolks. The egg whites whipped, adding sugar just before the stiff peaks form. Stir whipped egg whites into [the mixture] well.

Makes 3 average moulds. Bake quickly, cut, slowly keep baking until it is tall; then take it out and after it collapses, finish baking, somewhat quickly.

Moulds can be lined with shortcrust or puff pastry.

## Ladyfinger

¾kg sugar (375g)	125g
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¾kg flour	125g
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13 egg yolks (12)	4
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13 egg whites whipped [to] stiff [peaks]	4
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Coat in sugar. 12 small sheets.

### **Hobelspäne [Twisted Fried Pastries]**

½kg marzipan mixture

¼kg powdered sugar

60g flour, egg whites and milk. Keep [it] thin.

Place [on] a tray.

### **Almond Hippen [Waffle Cookie]**

7 egg whites whipped

¼kg flaked almonds

200g powdered sugar, 100g flour.

Pipe ovals and sprinkle with flaked almonds, dust with powdered sugar.

After baking, place on round trays.

### **Nut Hippen [Waffle Cookie]**

12 egg whites whipped

280g powdered sugar

150g ff.[?] ground almonds

40g flour, vanilla.

Roll up [while] hot.

### **Cream Hippen [Waffle Cookie]**

8 egg whites whipped

½kg powdered sugar, 150g flour, vanilla

thin the mixture with cream and milk.

### **Duchess**

[Circular], doubled

10 egg whites whipped

½kg ff.[?] roasted nuts

280g ~~flour~~ sugar, 60g flour, 60g hot butter,

vanilla.

Filling: 2kg nuts, 2kg sugar, chocolate, (nougat)

### **Sand [German Pound Cake] Mixture for Roulade and Layer Cake**

300g sugar

350g flour and starch

8 eggs, lemon

Baking powder, ¼L water.

This mixture also makes 2 tortes.

### Punch Slices

$\frac{3}{4}$ kg flour,  $\frac{1}{2}$ kg powdered sugar  
 180g butter, 2 eggs, lemon.  
 [Pipe] with star nozzles, cut 11cm.

### Berlin Biscuits

150g butter, 150g sugar, creamed  
 180g flour, 2 whole eggs, 2 egg yolks.  
 30g marzipan, lemon.  
 Pipe onto white paper,  
 afterwards, frost with yellow fondant [while] hot.

### Vanilla Pretzel

300g flour, 250g butter, 125g powdered sugar,  
 vanilla. White fondant, frost [while] hot.

### Chocolate [Cookies]

[Swirl-shaped]  
 $\frac{3}{4}$ kg flour, 150g powdered sugar, 180g butter, 60g  
 cocoa, warm, 3 eggs. [Pipe] through star nozzles,  
 cut 12cm. Work on [these] quickly.

### **Sand Torte [German Pound Cake]**

1kg sugar, 9 eggs, beat [until] frothy, warm and cold. 1kg butter, 300g flour, 250g potato mixture, [stirred until] frothy.

Afterwards, mix both mixtures together.

10g baking powder, lemon.      2 pieces.

### **Tea Cake**

½kg butter, ½kg sugar, creamed.

300g flour, 75g starch, 5 eggs, 40 8g baking powder. 180g moistened fruits. Bake [at] medium heat.

### **Sand Tortes [German Pound Cakes]**

300g butter, 300g sugar, creamed.

6 eggs, 300g potato flour, 60g flour, 10g baking powder. Bake at medium heat.    36 pieces.

### **Indian [Chocolate-Glazed Sandwich Cookie]**

180g sugar, 12 egg yolks, [stirred until] frothy.

250g flour, 150g potato flour.

20 whipped egg whites.      150 shells.

### Hazelnut Tarts

40 pieces.

135g hazelnuts, 400g sugar ground with egg whites.  
Some flour, lemon. [In pencil] (Later add 2 handfuls  
of sugar) Line moulds with shortcrust pastry,  
[form] a cross on top. Bake slowly.

### Pudding, warm

200g sugar, 12 egg yolks, [stirred until] frothy.  
200g flour, 12 egg whites whipped.  
Sultanas, lemon.

### Sauce

200g sugar, 6 egg yolks, ½L wine.  
Starch, lemon, juice and zest  
4 egg whites whipped.  
Cook pudding in warm water for an hour.  
Spread the moulds well and sprinkle with  
breadcrumbs.           3 pieces.

### **Katzenzungen [Cat's Tongue Cookies]**

180g powdered sugar

270g flour

Mix with milk and whipped cream

7 egg whites whipped [to] stiff [peaks]

### **Ice Hippen [Waffle Cookie], Tall**

$\frac{3}{4}$ kg powdered sugar

$\frac{3}{4}$ kg flour

$\frac{1}{2}$ L cream whipped

$\frac{1}{4}$ L milk, mix together

spread with a spoon. Bake twice.

### **Caprices**

$\frac{1}{4}$ kg butter whipped,  $\frac{1}{4}$ kg flaked almonds

$\frac{1}{4}$ kg candied orange peel,  $\frac{1}{4}$ kg flour,  $\frac{1}{4}$ kg sugar, 6 egg whites, colour pink, mix everything. round.

### Linzer Ring

½kg butter, 300g flour, 75g powdered sugar,  
1 egg, lemon. Mix a little.

Pipe small rings with star nozzles.

Sandwich 2 pieces together with apricot jam.

### Strassburger [Cookies]

300g butter, 300g flour, 90g powdered sugar,  
vanilla sugar. After baking, sift over.

### Katharina Tarts

36 pieces.

6 egg whites whipped [to] stiff [peaks]

½kg sugar, 135g hazelnuts, cinnamon, lemon

Line moulds with puff pastry and add a drop of  
jam. Bake quickly in a slightly open oven, dust  
afterwards, and also before baking.



## King Tarts

60g butter, 60g flour, cut up together.

60g sugar, 4 egg yolks, [stirred until] frothy. Lemon.

4 whipped egg whites.

Line moulds with puff pastry, [form] a cross on top, bake somewhat quickly.

## Pastry Chef Zimmermann Cologne

### Viennese [Sponge Cake] Mixture

3kg sugar, 60 eggs (2½L), 3kg flour &(?) starch,  
1½kg hot butter. 18 bases

### Almond Paste

¾kg sugar, 24 egg yolks, creamed  
18 whipped egg whites, 300g flour, 200g baking  
mixture (or nut flour), some water 8 bases

### Sand [German Pound Cake] Mixture

4kg butter, 4kg sugar, 28 eggs, 8 egg yolks  
4kg starch, ¼kg flour  
Makes a 2kg mixture: 5 large for 1kg, 5 for ½kg, 1  
wreath 2kg

### Cheesecake

4kg cheese, 1kg sugar, 1kg flour-starch,  
16 egg yolks, 24 egg whites 4 pieces.

## Noisette Mixture

### I.

$\frac{3}{4}$ kg sugar, 24 egg yolks, 18 whipped egg whites, 200g baking mixture, 400g flour,  $\frac{1}{4}$ kg butter chopped, chocolate, croquant. 4 long, 2 bombes, 1 torte.

### II.

300g sugar, 7 egg yolks, 18 whipped egg whites, 450g flour, 200g butter, 150g chocolate, 150g croquant, vanilla. 2 tortes.

## Fruit Cookie

2kg butter, 2kg sugar, (not excessively) creamed. 24 eggs, 1300g flour, lemon, bitter almonds, vanilla,  $1\frac{1}{2}$ kg fruits. On the cookies, flaked almonds. 3 large, 6 small

## Cherry Cookie

$1\frac{1}{2}$ [kg] butter,  $1\frac{1}{2}$ kg sugar, 2kg flour, 30 eggs, the whites whipped, 1kg candied citrus peel,  $1\frac{1}{2}$ kg cherries, lemon, vanilla.

### **Othello**

18 egg yolks, 36 egg whites,  $\frac{3}{4}$ kg sugar,  $\frac{3}{4}$ kg flour, 200g starch,  $\frac{1}{8}$ L water.

### **King Cake**

$\frac{1}{4}$ kg sugar, 7 egg yolks, 175g flour,  $\frac{1}{4}$ kg butter chopped, 7 whipped egg whites, 100g raisins

### **Sacher Tortes**

150g sugar, 10 eggs, 150g flour, 200g butter, 150g croquant, vanilla

### **Cream Puffs, Spritzkuchen [German Crullers]**

1L milk,  $\frac{1}{2}$ kg fat, 1kg flour, 7-8 eggs, salt, sugar.

### **Almond Cookies**

(1 large)

15 egg whites, 2kg sugar,  $1\frac{1}{2}$ kg nuts – almonds

### **Grapes Torte**

½kg sugar, 12 eggs, the whites whipped  
Beat in sugar, stir in egg yolks  
100g starch, vanilla, ½kg sour cream

### **Duchess**

8 egg whites whipped to stiff peaks, 300g  
powdered sugar, 200g marzipan, 80g flour, vanilla

### **Cream Tarts**

150[g] sugar, 150g flour, 2 eggs, some marzipan,  
½L milk, lemon, line small moulds with puff pastry,  
on days prior, also make the previous mixture.  
25 pieces

### **French Macaroon Slices**

1½kg flour, ¾kg sugar, ¾kg butter, ½kg baking  
mixture, 3 eggs, lemon. Bake hot, apricots, frost

### **Almond Horns**

2kg marzipan, 300g sugar, egg whites

## Rolls

1kg flour,  $\frac{3}{4}$ kg butter,  $\frac{1}{4}$ kg sugar, vanilla  
Roll in coarse sugar, chill.

## Pangani

520g flour, 250g butter, 380g brown sugar, (cane sugar), 1 egg, 6g bicarb soda, vanilla sugar (for cane sugar 30g)

## Prince Slices

16 egg whites ( $\frac{1}{2}$ L),  $1\frac{1}{4}$ [kg] sugar, fine sugar,  
1kg nut flour. Sprinkle with flaked almonds.  
Couverture

## Macaroon Confections

2kg marzipan, 400g sugar, egg whites, lemon,  
double inject, leave to dry overnight. After  
torching, garnish

## Macaroons

1kg marzipan, 1kg sugar, egg whites, lemon

### Strassburger [Cookies]

2kg butter, 300g sugar, 6 eggs, 1300g flour,  
 [Almond shape] with nougat, [horn shape] with  
 marzipan [and] red, [sprinkle] the edges [with]  
 coarse sugar.

### Dutch Boats

½kg butter, ½kg sugar, ½kg marzipan,  
 200g flour, 5 eggs, lemon 40 pieces.

### Brioche

Starter: ¼kg flour, 25g yeast (40g)  
 ¾kg flour, 4 eggs, ½kg butter, 50g sugar,  
 Salt. 1kg dough, 12 pieces.

### Almond Strudel

1kg dough, 2 pieces  
 Filling: 4kg marzipan, 2kg sugar, 400g butter,  
 6 eggs, some water  
 Nut filling: 1kg finely ground nuts,  
 1kg sugar, 100g butter, 4 egg yolks

### **Rolled Up [Pastry]**

On 1kg dough, 90g butter, roll up.  
1kg dough, 15 small pieces, 2 strudels

### **Stollen [Fruit Bread]**

8kg flour, 3½kg flour starter, 1L milk, 1kg yeast,  
3kg butter, 1½kg sugar, bitter almonds, salt, lemon,  
5kg raisins, ½kg candied citrus peel, ½kg almonds  
Spread with butter [while] hot and sprinkle with  
cinnamon sugar.

### **Spritzkuchen [German Crullers]**

3kg rye – 3kg wheat flour, 5kg honey, ½L water,  
1kg raisins, 1kg candied orange peel, ½kg flaked  
nuts, 50g cinnamon, cloves and coriander, mixed.  
75[g] bicarb soda, 25g ammonium. Coat with  
couverture.

### **Printen [Variant of Lebkuchen]**

33kg flour, 30kg syrup, 5kg sugar candy, ¼[kg]  
anise, 5kg brown sugar, 100g alum, ½kg spice,  
¼[kg] potassium carbonate, 1kg candied orange  
peel.



### **Spekulatius [Spiced Shortbread Cookie]**

6kg flour, usual type, 3kg fine sugar,  
2kg butter, ½L milk, vanilla, lemon,  
1 pinch of ammonium. [Mix] in flour quickly and  
smoothly.

### **Muzenmandeln [Shortcrust Doughnuts]**

3kg flour  
1½kg flour, 12 eggs, 100g marzipan, [stirred until]  
foamy. ¼L cream-um, 200g hot butter,  
rose water, vanilla, lemon. 2 pinches of ammonium.

### **Muzen [Fried Shortcrust Pastry]**

1½kg flour, 150g powdered sugar, 6 eggs, ⅛L rum,  
rose water, bitter almonds [rhombus]

### **Marzipan**

1kg marzipan, ½kg sugar. (Finest powdered sugar)  
Sausages[?], Schweinklauen[?], gold tick, small  
straws[?], asparagus[?], Berliner [doughnuts],  
oranges, small cookies, fruits

## Truffle Pralines

3kg couverture warm, 1 can of cream (½L)

## Liquor Beans

3kg sugar 89°, ½L spirit

Marzipan – Fondant – Croquant Pralines, Almond Slivers

## Stollwerck's Cream Candy

6kg sugar, 1½kg Clicos[?], 600g cocoa, 1L milk, vanilla

[in pencil] boil 95° R. 246° F [in pen] 246° F, 95° R

## Nougat Breadcrumbs

3kg nougat – 2kg couverture – ½kg breadcrumbs

## Truffle Streusel (Skiuger's)

[in English]

1 lb Cocoa butter, hot, (or Cophera[?])

2 " Icing-sugar

2 " Cocoa-powder

Vanilla Essence

(Few drops Water)

## Black Cocoa (Neat cook[?])

[in English]

½ lb cocoa-butter, hot

1 lb cocoa-powder

## Tortes Buttercream

### Milanese

Shortcrust pastry base with jam. Viennese [sponge cake] base with marzipan filling. Coat entirely.

Rings. Torch.

Filling. 1kg marzipan,  $\frac{3}{4}$ kg sugar, 2kg apple pulp,  $\frac{1}{8}$ L rum, water, colour red.

### Wine Cream

1L cider, 3 lemons,  $\frac{3}{4}$ kg sugar, 4 sheets of gelatine, cream powder, 15 whipped egg whites.

fill × 2 Viennese [sponge cake] base, coat, torch

Afterwards, coat with hot apricot jam.

### Fürst-Pückler [Neapolitan]

1 chocolate base, coat with vanilla buttercream.

$\frac{1}{2}$  Viennese [sponge cake] base. Coat whole torte with kirsch cream. Marzipan cover. Coat with couverture.

## **Nougat**

Shortcrust pastry base with nougat buttercream.

Viennese [sponge cake] base with apricots.

Sprinkle [with] nougat.

## **Fille and Croquant**

Shortcrust pastry base, jam, Viennese [sponge cake] base. Coat with vanilla buttercream.

Garnish, top with jelly.

## **Havana Buttercream**

Shortcrust pastry base with chocolate cream.

Viennese [sponge cake] mixture with red marzipan filling. Coat [with] chocolate cream. Sprinkle [with] couverture shavings.

104

[blank]

[blank]

## Pastry Shop Mohr Hamburg

### Almond Paste

45 spread bases

90 egg yolks, 54 egg whites, 3kg baking mixture,  
600g sugar,  $\frac{3}{4}$ kg flour, lemon

### Othello

30 egg yolks, ~~30~~ 38 egg whites, 300g sugar,  
1kg flour, half starch, 1 cup of water

### Baumkuchen [German Spit Cake]

2kg butter	]	52 egg yolks	]
2kg flour half starch	]	2kg sugar	]

52 egg whites,  $\frac{3}{8}$ L rum, lemon

### Nero

1  $\frac{1}{2}$  kg butter, 1kg sugar, creamed.

10 eggs, 750g flour, 100g cocoa powder

Vanilla, 126 small moulds

### **Warm Sand [German Pound Cake] Mixture**

16 whole eggs, 10 egg yolks, 800g sugar, [beaten] warm and cold. 875g starch, 800g hot butter, lemon. Fill with buttercream, couverture coating

### **Spanish Puffer**

285g butter, 460g flour, 560g sugar, 460g marzipan, 18 egg yolks, 18 whipped egg whites, vanilla, chocolate biscuits.

2kg, 1½kg, 2 × 1kg

### **Mocha Mixture**

1L egg whites, 3kg sugar, 1½kg nuts, 200g starch.

### **Anise Cookies**

2kg sugar, 2kg flour, 16 eggs, anise | drops (20)

Good warm, cold. Leave to dry.

### **Cream Tarts**

30 pieces

25kg marzipan, 100g sugar, 125g flour, 1 egg, ½L milk



## Slices and Rings

1¾kg butter, 1¾kg sugar, 8 eggs

3½kg flour (including 1kg starch), 3 lemons grated

[pencil note in corner]

1 kg butter }  
1 " sugar }  
4 eggs  
1½kg flour }  
½ kg starch }  
Lemon

## Choux Pastry

¼L water, 100g fat, 200g flour, 7 eggs, 50-60 pieces.

Spritzkuchen [German crullers] 30 pieces.

## Rolls

6kg flour, 4kg butter, 1½kg powdered sugar, vanilla

## Berliner [Doughnuts]

60 pieces

2kg flour, ¼kg yeast, 100g sugar, ½kg butter,

5 eggs, ½L milk, lemon, salt. 4kg dough for 16

pieces. Yeasted dough, roll up 125g butter on 1kg

dough.

## Heiße-Wecken [Currant Buns]

4kg flour, 180g yeast, 375g sugar, 180g butter

Roll up 125g, 2 pastry folds, currants, candied citrus

peel.

### Danish [Pastry]

1L milk, 200g yeast, 8 eggs, 150g sugar, salt, lemon. Prepare cold, 3½kg butter, rolled up.

1kg rolled up, 16 pieces

[some small drawings]

Fill with almond filling, coat with egg

Sprinkle with flaked nuts or almonds and sugar.

Or filling. Butter, sugar, cinnamon.

Let go slowly, not too warm!

Frost with orange frosting, bake slowly.

### Berliner [Doughnut] Balls

Fill piece with cream like Berliner [doughnuts]. After baking, dip in hot butter, then in sugar.

### Danish Butter Cake

Line mould with puff pastry, (base) scrolls with butter filling (1kg butter, 1kg sugar)

### Gretchen Braid

[In pencil] With butter filling, and cut up with scissors

With butter filling, and cut up with scissors

### Landgrafen Bread

1kg flour, 45g yeast, milk, 300g butter,  
2 eggs, salt, nutmeg.          60 pieces for 10 $\frac{1}{2}$

### Cheese Cream

$\frac{1}{2}$ L cream, 10 egg yolks, some salt, thicken.

$\frac{1}{2}$ kg butter,  $\frac{1}{2}$ kg Cheshire cheese

Cheese pastry, small patties, oval, round,  
assembled, garnished.

### Hippen [Waffle Cookie]

3kg mixture, 2kg powdered sugar, 1kg flour, egg  
whites. Prepare 1 day before use.

### Lemon Cream

$\frac{1}{2}$ L wine, half water, 3 lemons whole,

8 egg yolks, 8 sheets of gelatine, 12 whipped egg  
whites, some cream powder (30g),  $\frac{1}{2}$ kg sugar.

## Orange Torte

4 pieces

7 juices, 3 zests, 2 lemon juices, 200g sugar,  
4 egg yolks, 12 sheets of gelatine, 1¼L  
unsweetened cream

## Orange Ice Cream

1L sugar syrup, 8 juices,  
4 zests, 4 lemon juices.

## Strawberry Jelly

50g agar-agar, 2L water, base.  
1kg base, ½L strawberry puree, ¼L water,  
300g sugar, acid.

## Wine Jelly

½L white wine, 1L water, ¾[kg] sugar,  
30 sheets of gelatine, juice of 2 lemons  
3 egg whites, beaten.

Until boiling, filter.

~~Wood~~

(30 sheets of gelatine 50g) = 2oz

(1 oz = 5-6 Teasp)

### White Heligolander

5kg flour, 3kg sugar, 3kg butter, 2kg candied citrus peel, 10 eggs, 50g vanilla. (Rolls)

### Peppernuts

6½kg flour, 1½kg sugar, 3kg syrup, 1kg butter, 1kg lard, 1½kg almonds, 25g spice, 30g potassium carbonate, 15g ammonium, lemon, orange

### Dessert Pieces

Fanseaten[?], Nero, jelly macaroons, roulades, Othello white [round and long], red [round with cross], potatoes, pears, apples, (lemon, yellow), shells, éclairs, white, red, chocolate, mocha. Mohren[?], Luckanugen[?], Wiener schn.

## Marzipan

Strawberries, yellow, underneath red, sugar for wood.

Roots, " white with chocolate, brown

Cherries, " red "

Apples, " red, orange, stripes

Pears, ", " brown, green

Plums, grapes, couverture

Peaches, yellow, bluish, sprinkle semolina

Apricots, " red

Trees, " green, chocolate stripes

Onions, slightly orange

Kale, green leaves

Tortes, sausages, pigs, chickens

## Miscellaneous

### Wood Mixture [?]

3kg flour, 1½kg powdered sugar, ½L egg whites,  
¾kg baking mixture

### Chocolate Souffle

5kg baking-half powdered sugar, 10 egg whites,  
100g block cocoa. Roast until cocoa dissolves,  
Beat flat! [Let] stand for around 4 hours.

### Strassburger [Cookies]

[Horn-shaped]

1½kg butter, 225g sugar, 210g marzipan,  
9 egg whites, 1125g flour

### Black Forest Mixture

3kg sugar, 10 eggs, creamed.

1kg hazelnuts, 1kg coconut, 1kg breadcrumbs.  
Spread base.

### Springerle [Anise Cookies]

3kg sugar, 6 eggs, creamed  
4kg flour, anise, 25g ammonium.

[blank]



## Pastry Shop Talmon Gros Stuttgart

### Almond Paste

60 eggs, 2½kg sugar, 3kg flour, 800g almonds

Makes 9 bases

### Nut Paste

Likewise, but [with] 700g nuts instead of almonds

### Chocolate Mixture

60 eggs, 2½ pots of sugar, 2½kg flour, 2 packets of cocoa  
Makes 9 bases, ½ pot of almonds

### Sacher Mixture

With vanilla cream

28 eggs, 550g sugar, 300g flour, 2 packets of cocoa, 350g almonds, 75g coconut oil, makes 4 bases

### Punch Mixture

32 eggs, 550[g] sugar, 1kg flour, 200g starch, makes 16 bases, spread on paper.

Bake slowly, keep the oven open!

## Prinzregenten[torte] [Chocolate Layer Cake] Mixture

28 eggs, 1kg sugar, 300g flour, 300g starch,  
120g coconut oil.

2 trays of slices and 10 bases, [butter] the tray, dust with flour.

## English

660g white, flaked almonds

840g sugar, 100g flour, lemon, cinnamon,

18 whipped egg whites

When the whipped egg whites [are] stiff, add everything else and roast. Spread on 5 wafers

24×16, makes 60 pieces. Coat edge with couverture.

## Parisian Cookies

2kg flour, 700g butter, 400g sugar, half powdered sugar, 200g brown almonds roughly chopped, lemon. 2 rolls at 40cm, for 32 pieces. Bake slowly!

### Swiss Tarts

6 egg yolks, 90g sugar, 90g almonds ground with water, 60g flour, 180g whipped cream.

Cream egg yolks and sugar, then add almonds and flour, lastly the cream.

Line moulds with shortcrust pastry, some jam, then pour in mixture. 25 pieces.

Frost yellow, red cherries.

### Moscow

300g blanched flaked almonds

300g sugar, 100g butter, 100g flour,

100g candied orange peel, 2 egg whites, ¼L milk

Roast and place on a [buttered and] floured tray

Makes 80 pieces for 15M

Bake at 2×, afterwards cover the bottom with couverture and draw stripes

## Florentines

Cook thick  $\frac{1}{8}$ L cream with 220g butter, then add 310g sugar,  $\frac{3}{4}$ kg flaked blanched almonds.  $\frac{1}{4}$ kg chopped candied orange peel, 90g orange marmalade and roast. Lastly,  $2\frac{1}{2}$ g Purelly[?], vanilla Bake slowly, push together with a round cookie cutter 45 pieces.

## Currant Cake

6 egg whites, 300g sugar, 50g almonds, 40g starch,  $\frac{5}{4}$ kg currants, (dry).  
Line mould with shortcrust, keep the oven open.

## Glaze for Apple Cake

2 pieces

3 eggs, 120g sugar, 40g flour,  
 $\frac{1}{4}$ L sour cream, lemon.

Alternatively: 120g marzipan, 240g sugar,  
8 whipped egg whites, cream,  
8 pieces.

## Cheesecake

600g cheese grated with 7 egg yolks and 90g flour, 7 whipped egg whites, salt, lemon, milk.  
Beat in 150g sugar. Line moulds with shortcrust pastry.

## Bicarb Soda

300g butter, 600g sugar, 10 eggs, the whites whipped, 1kg flour, ½kg starch, 30g baking powder, lemon.

## Sacher Torte

With chocolate buttercream.

1kg butter, 500g sugar, 1kg couverture, 24 egg yolks, 20 22 whipped egg whites, 1kg flour, vanilla. Cream butter and ~~the flour, half powder~~ half the sugar, [add] to it the couverture, afterwards the egg yolks. [Add] the sugar into the whipped egg whites. Makes 3-4 tortes.

Fill [with] chocolate buttercream

Couverture coating.

Sponge mixture (400g sugar, 20 whipped egg whites, mix in flour.)

### **Piped Tea Pastries**

600[g] butter, 480g sugar, 900g flour,  
4 egg yolks, 3 whole eggs, 1 lemon

### **Pineapple Cookies**

1kg butter, 1kg sugar, 2kg flour, 24 eggs,  
4 pineapple slices, 30g baking powder.  
4 large, 6 small.

### **Berliner [Doughnuts]**

2kg flour,  $\frac{1}{4}$ kg yeast, 100g sugar, 250g butter,  
5 eggs,  $\frac{1}{2}$ L milk, lemon, salt  
4kg dough for 16 pieces.

### **Butterhorns**

$\frac{1}{2}$ L milk, 200g butter, 15g salt,  
1 $\frac{1}{2}$ -2kg flour, 20g yeast;  $\frac{1}{3}$  starter  
For rolling up [similar to croissants], 90g sheet butter  
on 1kg dough.  
1 double, 1 simple fold.

### **Cream Tongues**

220g sugar, 300g flour, light ½L cream

¼L whipped egg whites, vanilla.

Lightly [butter] the tray and dust [with flour].

### **Corso Torte**

800g marzipan, 600g sugar, 80g flour

Make spreadable with around ⅝L egg whites.

[Butter] the tray well, dust with flour, makes 8 bases.

Filling: 400g milk couverture, 300g butter,

half coconut oil, creamed, [add] to it 150g nougat,

⅛L water.

Fill torte, 1 shortcrust pastry underneath,

Coat with couverture, gold paper and jagged

peaks

### **Bread Torte**

1kg sugar, 15 whipped egg whites, 375g almonds,

250[g] roasted bread soaked with ¼L red wine,

½ lemon, juice and zest, candied orange peel and

candied citrus peel, cinnamon, cloves, 1-2 tortes.

## Soft Croquants

½L cream, 1kg sugar, very brown, (must smoke)  
 Quench with cream and cook to strong balls [i.e. the sugar is easily rolled into a ball and maintains its shape under pressure at room temperature].  
 [Add] 350g roasted, flaked almonds in and pour on a marble top sprinkled with powdered sugar. Roll out and cut when cooled.

## Kaiser Pralines, Truffles

½L cream, 1½kg couverture, cook. 1 pod of vanilla.  
 Tabling [method of tempering chocolate], on solidifying, form.  
 Frost with rum fondant, coat with couverture, spirals on top.  
 Do not frost truffles and coat with bitter couverture.  
 Roll on a coarse sieve.

Marzipan pralines, nougat, almond heaps.  
 Croquant cookies, olives, kirsch, red, with walnuts. –  
 Candied orange peel pralines. Marzipan with finely sliced candied orange peel and croquant, yellow fondant, couverture coating, leave the top blank.



### Stuttgart Honey Lebkuchen

4kg honey, 1kg sugar, cook;  
 2kg almonds, 2kg sugar, roast;  
 ¾kg candied citrus peel and candied orange peel,  
 70g cinnamon, 20g spice (cloves), 2 lemon juices, 2  
 oranges, ¼L kirsch, 5kg flour (ff)[?],  
 20g ammonium, 20g potassium carbonate  
 Cut out [square]

### Raisin Rolls

1kg butter, 1kg sugar, 14 whole eggs,  
 2kg flour, ½kg currants  
 1 pinch of ammonium                      Pipe into [circle]

### Almond Heaps

1kg sugar, 8 egg whites, warm;  
 Add in 1kg flaked almonds  
 Pipe onto wafers, bake slowly.

### **Zedernbrot [Marzipan Crescents]**

Work on marzipan, [add] lemon juice in;  
Cut out crescents, place on trays,  
bake lightly, frost with lemon frosting.

### **Elisenlebkuchen**

500g sugar, 300g almonds, fine,  
20g candied citrus peel, 20g cocoa powder, 50g  
flour, 10 egg whites, lemon, cardamom, 1 pinch of  
ammonium.

Egg whites whipped, mix in sugar, [add] the rest to  
it. Spread on wafers, leave to dry and bake at  
moderate heat. Frost with lemon or chocolate  
frosting. Weigh 35g.

### **Almond Horn Cookies**

250g flaked almonds, 6 egg whites,  
300g sugar, roast, spread on wafers, cut and place  
on hot round trays. Frost.

### Basler Lebkuchen

5kg honey, 5kg sugar, ~~egg~~; [in pen] dissolve  
 2½kg almonds, 1kg candied orange peel and  
 candied citrus peel, 90g spice (75g cinnamon), 2  
 lemons, 2 oranges, 30g anise, ⅛L kirsch, 7½kg flour,  
 15-20g ammonium, 15g potassium carbonate.

### Zimmtstern [Cinnamon Star]

½kg powdered sugar, 1kg almonds;  
 ½kg caster sugar, 7 whipped egg whites;  
 cinnamon. Egg white frosting without acid. Bake  
 slowly.

### Bärentatzen [Spiced Chocolate Cookies]

Just as above, [but with] cocoa powder instead of  
 cinnamon

### Springerle [Anise Cookies]

1kg powdered sugar, ½kg eggs (5 pieces),  
 creamed well. 1kg flour. ½g ammonium (in the egg  
 mixture). Sprinkle anise on the tray, [buttered] tray.  
 (To 3kg flour, [add] 1 heap ammonium)  
 Leave to dry overnight!

## Belgrade Cookies

½kg sugar, 2 eggs, creamed  
 180g flaked almonds, ¼kg candied citrus peel and  
 candied orange peel, ½kg flour, cinnamon, lemon,  
 ammonium. Cut rectangularly, egg wash and  
 [candied] orange [peel] on top.

## Lebkuchen (Houses)

2½kg honey, 2kg sugar, cook;  
 1kg nuts, 190g candied orange peel and candied  
 citrus peel, 15g anise, 35g spice, 1/16L kirsch,  
 25g ammonium, 4kg flour.

## Coffee

375g coffee, 6L water  
 Makes around 35 cups of coffee. (40)

[In pen] 1 Pint, 11 oz

## Belgian Waffles

2kg flour, 300g sugar, 400g butter, 4 eggs,  
 some milk, 12g ammonium, 5g Purelly[?],  
 Egg yolk colour, salt. 125g 8 parts. 120 pieces  
 Frost both ends with couverture.

## Dutch Waffles

130 pieces

1kg sugar, 1kg butter, 700g flour, 12 eggs,  
 lemon, vanilla, salt, egg yolk colour.

Cream half the sugar with butter, mix the other half  
 with the eggs. Add the egg whites into the butter  
 mixture in 4 parts. Likewise [with] the flour.

Pipe with a [piping] bag; with baking, the ends  
 must remain light. (Always bake fresh)

## Chantilly Waffles

120 pieces

2kg flour, 70g yeast, prepared with 5 egg whites  
 and some warm milk.

½kg sugar, 15g Chantilly cream, 340g butter,  
 5 egg yolks, salt. ¼kg – 8 parts.

After baking, immediately slice through.

When cold, fill with buttercream.

## Dundee Cakes [Scottish Fruit Cakes]

3M [for] the pound

3kg good, cold butter, 3¼kg sugar,

half is cane sugar, stir well [until] frothy.

[Add] to it 4kg whole eggs. Egg yolk colour.

Weigh the following on paper:

6kg flour, 1kg chopped candied citrus peel, ½kg

blanched flaked almonds, ¼kg bitter ground

almonds, 20g salt, lemon, 15g Purelly[?].

Mix 20g baking powder with some flour,

mix everything together, baking powder last!

[In pencil] after the fruits!

Finally, 8kg raisins soaked with ¼L rum, and 1kg red candied cherries.

3 small boxes of marzipan, line with paper and

divide the mixture. Press the top smooth with a wet hand and sprinkle [with] flaked almonds.

Baking time around 3¼ hours. 25 newspapers underneath!

## Ice Cream Bombes

### Bismarck Bombe

Outside: mocha ice cream

Inside: vanilla cream with croquant and red cherries

Cream: Egg yolks and sugar, beaten warm and cold, [add] unsweetened cream in.

### Bombe Mixture

10 egg yolks, 150g sugar, cream.

### Princess Bombe

Outside: strawberry ice cream

Inside: vanilla cream with croquant and red cherries

### Spanish Bombe

Vanilla ice cream, 2 layers of chocolate cream.

After tumbling, sprinkle with couverture shavings.

### Magenta Bombe

Outside: vanilla ice cream

Inside: " cream, croquant, cherries.

### **Othello Bombe**

Outside: vanilla ice cream

Inside: cream with arrack, macaroons,  
strawberries, coloured pink.

Couverture coating, gold spots.

### **Tuscan Bombe**

Outside: chocolate ice cream

Inside: vanilla cream with croquant and chocolate  
pieces. Couverture shavings  
around the bottom.

### **Bombe Orleans**

Outside: Peach ice cream

Inside: kirsch cream with macaroons and cherries.

### **Aida Bombe**

Outside: pistachio ice cream

Inside: vanilla cream, macaroons, (candied fruits)



## Tortes

### Pineapple Torte

On 4 tortes: 1 can of grated pineapple and juice, 32-40 sheets of gelatine, cream. (3½L)

1 shortcrust pastry base underneath, 1/3 Viennese [sponge cake] base in the centre

When gelatinised, garnish with cream.

### Charlotte Russe

On 4 tortes: ½L milk, 150-200g sugar, 8 egg yolks, thicken, then [add] 32-40 [in pen] (2 oz) sheets of soaked gelatine in. ¼L kirsch.

Around 400g macaroons, 600g apricots (800)

3L sweetened whipped cream.

1 shortcrust pastry base underneath, 1/3 Viennese [sponge cake] base in the centre.

### Black Forest Cake

Shortcrust pastry base, jelly, Viennese [sponge cake] base, thick cream rings, pour in sour cherry compote, pair [with] kirsch cream. Couverture shavings.

## Riviera Torte

2 pieces

Cream: ½L milk, 100g sugar, 4 egg yolks, 20 sheets of gelatine, (30g) cream powder

Boil. 200g macaroons, 200g candied fruits,

1 cup of arrack, half on macaroons, [the rest added] cold into the cream. Chocolate bases, put [the cream] around the edge, (2L cream), frost the top with chocolate, garnish.

## Wine Cream Torte

2 pieces

Cream: ½L wine and water, 120g sugar,

4 egg yolks, 16 sheets of gelatine, 1½ lemon juice, cream powder, boil.

Orange extract, 2L cream (light)

Jelly: ½L wine and water, 200g sugar,

1½ lemon juice, 10 sheets of soaked gelatine

Colour pink.

3 thin almond bases, soak,

place roulade on top, cover with jelly.

Spotted border decorated with cream.

## Nougat Torte

2 pieces

Work 400g nougat with some cream [until] smooth.

[Add] 16 sheets of soaked gelatine and unsweetened whipped cream in. (1½L)

Nut meringue base underneath, in the centre

1/3 chocolate base, soak.

Garnish with cream, lay nougat pieces on top.

---

[The remaining recipes on this page were pencil additions]

## Vanilla Ice Cream

1L milk, 400g sugar, 4 whole eggs, 4 egg yolks, ½ pod of vanilla

(For 5L ice cream: 4L milk and 1L cream!)

## Lemon Ice Cream

1kg powdered sugar, 4 lemons juice and zest, prepare on days prior! 17°. Some egg whites.

## Pistachio Ice Cream

Vanilla ice cream with ff.[?] marzipan and kirsch.

## Buttercream Torte

Vanilla cream: for 5-6 tortes!

1L egg whites, 2L milk, ~~450g~~ sugar [in pencil] 800g

300g cream powder.

Nut tortes, mocha, chocolate, croquant.



# Preliminary Pages

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## Corso Torte

[Drawing of cake design: "best wishes"]

Yellow marzipan roses

artificial leaves

Smooth marzipan edges

placed 1 cm inwards

[Drawing of cake design: "Writing"]

Edges [of] chocolate

Yellow marzipan on top

Writing in white.

## Loose-Leaf Page

[Drawing of birds with a nest up a ladder. The sign says: "Happy Easter".]

P2

### **Croquant Slices**

On every piece, 1 platelet

[Drawing of slice design]

### **Nut Slices**

[Drawing of slice design]

### **Mushroom Slices**

[Drawing of slice design]

Chocolate and Viennese [sponge cake] capsules

" and vanilla cream, coat entirely

Marzipan

Couverture on top

Mushrooms, only buttercream

[Drawings of birds from above perspective]

## White Zilinch[?] Black

Arrack cream,

Yellow

Almond capsule

Tip with truffle

[Drawing]

[Drawing]

[Drawing]

[Sign: "happy new year"]

1930

[Snowman drawing]

push



P4

[Drawing of a pagoda and palm tree]

[Drawing of cocktail glass: "cheers [to] the new year"]

[Drawing of slice design: house-shaped]  
Viennese [sponge cake] mixture, nougat cream  
[Dome] strawberry cream, pineapple cream  
Roof-shaped on top  
Grooved marzipan  
Sprinkle [with] couverture truffle

[Drawing of slice design: black]

### **Chocolate Slices**

(Sacher) couverture on top  
(like Moscow)  
Spots with silver beads

[Drawing of slice design: brown]

### **Mocha Slices**

Coat [with] marzipan  
frost  
Sprinkle underneath [with] truffle

[Drawing of slice design: red]

### **Strawberry Slices**

Top with strawberries  
cover with Pomosen  
Marzipan edges

P6

[Swirl design]

[Drawings of two cake designs]

### **Loose-Leaf Note: Attachment**

3 tortes on top of each other

Chocolate with truffle

Green marzipan

Yellow "

(Stripes with chocolate frosting  
from the centre outwards.)

Disks of caramel,  
dark brown, candied  
gold edges

Couverture shell

filled with small marzipan  
or pralines.

Columns yellow with stripes  
similarly [with] the shells on top.

Monogram, fruit behind

[Drawing of design on the back]

P8

[Drawing of cake design: "Birthday!"]

## **Mushroom Torte**

[Drawing of cake design]

Small surfaces on top

Torte on green

Cover with buttercream

Bottom base

Almond buttercream

Mushrooms, on top

decorate [with] leaves

[Drawing of cake design: "Writing"]

[Drawing of cake design: "Writing"]

P10

[Drawings of two cake designs with flowers]

## Cacti Steps

[Drawing]



P12

## Caramel Flowers

1kg sugar

50g syrup

1 heaped coffee spoon of cream of tartar

½ coffee spoon of gum arabic [gum from sap of acacia tree]

---

{ Dissolve gum  
100g gum  
½L water

Torte frosted white.

Black nuts,

Red and yellow cherries,

Leaves

[Drawing of cake design]

[Drawing of cake design: "Balencia"]

Frosted torte

put on small macaroons,

lattice of fondant

P14

## **Title Page**

Recipe book

for

Karl Muffler

---

1915

Karl Muffler

Zizenhausen

# Loose-Leaf Notes

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## Between Pages 12 and 13

\* These recipes are marked with red ticks to indicate that they have been copied into the chapters:

- *Pastry Shop Talmon Gros Stuttgart*; or
- *Ice Cream Bombes*.

## Finnish Bread

4½kg chopped fruits

½kg roasted hazelnuts

2 " almonds lightly roasted, chopped

1 " walnuts chopped

4 " powdered sugar

After dissolving, 50g sweet cream.

[Add] butter in.

Cut into cubes with couverture coating.

– 12½ - 13kg –

Dissolve sugar, [add] butter to it.

Lastly, [add] the fruits, nuts, almonds in.

Cut on the tray, around 2½cm

Roll up thickly and cut immediately.

N2

### **Almond Heaps\***

1kg sugar, 8 egg whites warm  
1kg flaked almonds added in  
Pipe onto wafers,  
bake slowly.

### **Zedernbrot\* [Marzipan Crescents]**

Marzipan worked,  
Lemon juice [added] in  
Cut out crescents, place on trays, bake lightly  
Frost with lemon frosting.

## Elisenlebkuchen\*

500g sugar

300g almonds, fine

20g candied citrus peel

20g cocoa powder

50g flour

10 egg whites

Lemon, cardamom,

1 pinch of ammonium

Egg whites whipped

Mix in sugar, [add] to it the rest. Spread on wafers, leave to dry. Bake at medium heat. Frost with lemon or chocolate frosting.

Weigh 35g

### Basler Lebkuchen\*

5kg honey }  
5kg sugar } cook  
2½kg almonds  
1kg candied orange peel and candied citrus peel  
90g spice (75g cinnamon)  
2 lemons  
2 oranges  
30g anise  
¼L kirsch  
7½kg flour  
15-20g ammonium  
15g potassium carbonate

### Zimmtstern\* [Cinnamon Star]

½kg powdered sugar, 1kg almonds  
½kg caster sugar }  
7 whipped egg whites }  
Cinnamon

### Bärentatzen\* [Spiced Chocolate Cookies]

Just as above, cocoa powder instead of cinnamon

### Springerle\* [Anise Cookies]

1kg powdered sugar, 5 eggs [in pen] ½kg,  
creamed  
1kg flour, anise  
± ½g ammonium [in pen] (½g)  
[in pen] On 3kg flour - 1 heap

### Belgrade Cookies\*

½kg sugar }  
 2 eggs } stir

180g flaked almonds

¼[kg] candied citrus peel [in pencil] and candied orange peel

½kg flour, cinnamon, lemon, ammonium

### Lebkuchen (Houses)\*

4½kg honey and sugar [in pencil] (2kg)

1kg nuts

190g candied orange peel and candied citrus peel

15g anise

35g spice

1/16L kirsch

25g ammonium

4kg flour

### Almond Horn Cookies\*

250g flaked almonds

6 egg whites, 300g sugar

Roast, spread on wafers, cut and place on hot round trays.



### **Othello Bombe\***

Outside: vanilla ice cream

Inside: cream with arrack, macaroons,  
strawberries, coloured pink.

Couverture coating, gold spots.

### **Peach Bombe**

Outside: Peach ice cream

Inside: vanilla cream with peaches  
(Cook peach cream in thick sugar!

- (small \_\_ peels)

### **Bombe Orleans\***

Outside: Peach ice cream

Inside: kirsch cream, red

Put macaroons and cherries inside.

### **Tuscan Bombe\***

Outside: chocolate ice cream

Inside: vanilla cream with croquant  
with chocolate pieces

- Couverture shavings underneath

### **Bismarck Bombe\***

Outside: mocha ice cream

Inside: vanilla cream with croquant, cherries

### **Princess Bombe\***

Outside: strawberry ice cream

Inside: vanilla cream with croquant

### **Spanish Bombe\***

Vanilla ice cream

2 layers of chocolate cream

Sprinkle with couverture shavings

N8

## **Between Pages 16 and 17**

[Blank note]

## Between Pages 18 and 19

### Stollen, (Weber's)

4kg flour	}	8lb flour
300[g] yeast		10oz yeast
1lt milk, prepare		2pts milk, prepare
1 <sup>3</sup> / <sub>4</sub> kg butter		3 <sup>1</sup> / <sub>2</sub> lb butter
½lt milk		1pt milk
½kg sugar		1lt sugar
60g Stollen spice		2oz
3½kg raisins		7lb
½[kg] candied citrus peel - rum		1lb
125g bitter almonds		
Let stand [for] 2 × ½ hours		
Combine together		

### Tukker's

1lb flour  
 1½oz yeast  
 5g milk, (starter)  
 7oz butter [later note] 250g  
 2½oz milk  
 2oz sugar [later note] 60g  
 (Stollen spice) ¼oz  
 10-12oz currants, rum (sultanas)  
 2oz peel  
 2oz almonds  
~~2oz almonds.~~ Sultanas?

N10

## **Between Pages 26 and 27**

[Drawing of a hatching bird and plants]

[On the back: some undecipherable numbers]

## Between Pages 44 and 45

### Nut Filling

1kg roasted nuts	<del>8-oz</del>   4   500g
1kg sugar	<del>8-oz</del>   4   500g
100g butter	<del>2-oz</del>   1   100g
4 egg yolks	2   1   4

### Vanilla Cream

(Restaur. 326)

8 egg yolks	}		4	2
<del>8g</del> sugar		warm, 250g	4oz	2g
1L milk		do not cook	1pt	1/2pt
Vanilla				
40g gelatine			20g	10g (1 1/2 teasp.)
1/2L cream (whipped)			1/2pt	1/4pt

N12

## **Between Pages 56 and 57**

[Blank note]

## Between Pages 60 and 61

### Vanilla Cream

150g sugar

5 egg yolks

$\frac{1}{4}$ L milk

9 sheets of gelatine (15g.)

$\frac{1}{2}$  pod of vanilla

Boil

$\frac{3}{8}$ L whipped cream

2 oz sugar

2 yolks

3oz milk

1 teasp. Gel.

$\frac{1}{4}$ " Cust. Powd.

$\frac{1}{4}$ pt cream ( $\frac{1}{2}$ )

### Onion Cake

Cottage 10 booklet

Page 13

other Book 52

(black)

[Cut out swirl]



## Between Pages 80 and 81

### Nuremberg Lebkuchen

21 egg yolks } beat together hot  
2¼kg sugar } then cold

21 ~~egg yolks~~ egg whites [added] to it, and beat further

2¼kg ~~milk~~ flour, 10g ammonium (2 teasp.) mixed in  
180g candied citrus peel

50g spice

550g flaked almonds

[Provided alternate measurements for the above]

10

1lb 2oz

10

1lb 2oz (2 teasp.)

90g

25g

8oz

[Provided alternate measurements for the above]

5 yolks

9oz sugar

5 whites

9oz flour, ½ teas. ammonium

1½oz peel

1 oz (eight) spice

4oz almonds (white)

## Gugelhupf

½L milk	}	¼L	¼pt milk
100g yeast		50g	1oz yeast (light)
<del>½kg</del> 300[g] butter	}	<del>¼L</del> 150[g]	2½ " butter
250g water		125g	2 " sugar
4 eggs	}	2	1 egg
½L cream		¼L	¼pt

[Cut-out of a printed picture of peaches]

N16

## Between Pages 86 and 87

### Tea Cake

1lb Butter }  
1 " Sugar }  
12oz Plain flour  
4 " Corn flour  
8 " Self R. flour  
10 eggs  
12oz Fruit & Rum

[Blank note]

## Between Pages 100 and 101

[Newspaper cutout]

### **Mutzen and Muztenmandeln [fried shortcrust pastry], 2 Rhenish special pastries:**

One makes a dough from 500 g sugar, 250 g butter, 14 eggs, 1/10 litre of rum, lemons, bitter almonds and 4 pounds of flour. This dough is rolled out completely thin, from which rhombuses, around 2×8 cm, [are] cut, this [is] baked, piled up on a deep plate and dusted well with vanilla sugar. This pastry is sold by weight, just as the

**Mutzen-Mandeln [shortcrust doughnuts]:** Dough [made] from 500 g sugar, 250 g butter, 7 eggs, cinnamon, lemons, a glass of arrack, 15g baking powder and 2½ pounds of flour, roll out around 10 cm thick, cut out with almond-shaped cutter, bake in hot fat. The Mutzenmandeln are sold, as they are — so not sugared!

[On the back, cropped black and white photo of a cake

## Between Pages 106 and 107

### Hamburg

#### Danish [Pastry]

	[In English]
1L milk	1 pt Milk
200g yeast	7-8g Yeast
8 eggs	8 Eggs
150[g] sugar	5-6oz sugar
Salt, lemon	Salt, Lemon
Mix cold	
3½[lit] butter, rolled up	3½lt Butter

#### Berliner [Doughnuts]

60 pieces (1lb 12-14 pieces) 30 pieces  
(1lb 16 pieces)

	[In English]
2kg flour	1lb Flour
¼kg yeast	1½oz Yeast 125g
100g sugar	12oz Sugar
½kg butter	3-4oz Butter
5 eggs	2 eggs
½kg butter	½pt Milk (light)
½lt milk	Salt, lemon
17/6/61	

[In English]

1 Pt Milk

4oz Yeast

4 Eggs

3oz Sugar

1<sup>3</sup>/<sub>4</sub>lt Butter

½ Pt Milk

2oz Yeast

2 eggs

1½oz Sugar

12-14oz Butter

Linzer Torte	Page 5
Grapes Cake	" 9
Éclairs	
Anise Cookies	" 28
Sand [Pound Cake] Slices	" 34
Springerle [Anise Cookies]	" 45
Lebkuchen	" 51
Punch Slices	" 89
Strassburger [Cookies]	" 93, 98
Rolled Up [Pastry]	" 99

## Gugelhupf

P. 81

[In English]

½ pt Milk

1 oz. Yeast (light)

2 " Sugar

2½ " Butter

1 Egg

Salt, Lemon

Rum, Arrack

Soft dough

## **Between Pages 108 and 109**

[2 blank notes]



N22

## Between Pages 110 and 111

### Danish [Pastry]

1L milk  
200g yeast  
8 eggs  
150g sugar  
Salt, lemon  
3½ t butter  
Roll up  
Mix cold!  
Let go slowly

[In English]

½pt Milk  
1½g Yeast  
2 Eggs  
2oz Sugar  
  
¾ t butter

## Between Pages 140 and 141

[In English]

16<sup>th</sup> Nov. 72

### Gooseberry Jam

3 lb Gooseberries } simmer  
3 Pints of Water } + boil

3 lbs Sugar

(4 jars (1 larger))

[Diagrams of decorated slices]