

VILLA LOUIS RECIPE

Currants Biscuits

INGREDIENTS:

l lb. butter ½ lb. dry currants

12 eggs Flour

½ lb. sugar

DIRECTIONS:

- Beat your butter, sugar and eggs together for an hour.
- Throw in the flour and the currants in small quantities until your batter is sufficiently dry.
- 3 Afterwards, roll it on the table like a pastry, cut your biscuits and make them cook.
- Nouvelle Cusinière Canadienne 1865 Montrèal, Translated by Elizabeth and Robert Stone

* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



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