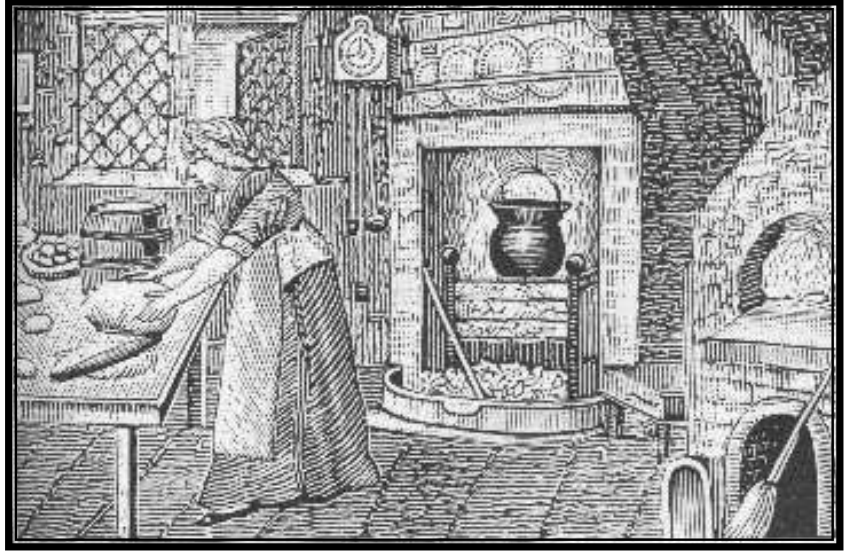




The Olde Scots Kitchin



Edinburgh Fog

Ingredients

Half pint double cream
One ounce castor (fine granulated) sugar
Two ounces small macaroon biscuits
Almond essence
Drambuie liqueur to taste
One ounce flaked almonds

Directions

The cream should be whipped until it is stiff and the sugar added to your own preference. Crush the macaroon biscuits and mix well with the cream. Add a few drops of almond essence and Drambuie liqueur (or rum, whisky or brandy) to taste. Serve well chilled as a luxury dessert.