

**Jumbals (redacted as faithfully as possible from Gervase Markham)**

4c flour

2c sugar

70g ground almonds (about 1/2c compacted)

180g unsalted butter, softened

2 tsp rosewater

1 whole egg + 1 egg white

about 1/3-2/3 c cream

Preheat the oven to 190C (375F) and grease some baking sheets or cover them with baking paper. Combine the flour, sugar, and almonds in a bowl. Add the butter, egg, and rosewater and work everything together with a fork (or fingers) until it resembles crumbs. Add cream a little at a time until you have a fairly stiff dough. Roll the dough into "snakes" and shape into scrolls, spirals, knots or whatever you like. Bake 10-15 min, or until slightly browned, then cool on a rack. Makes ~5 dozen

Can sprinkle cinnamon on top before baking