



# 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.