

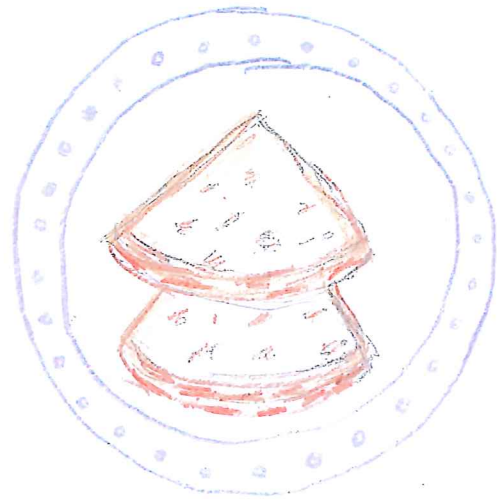
Name: Justyna
Reitová

Pancakes

with jam

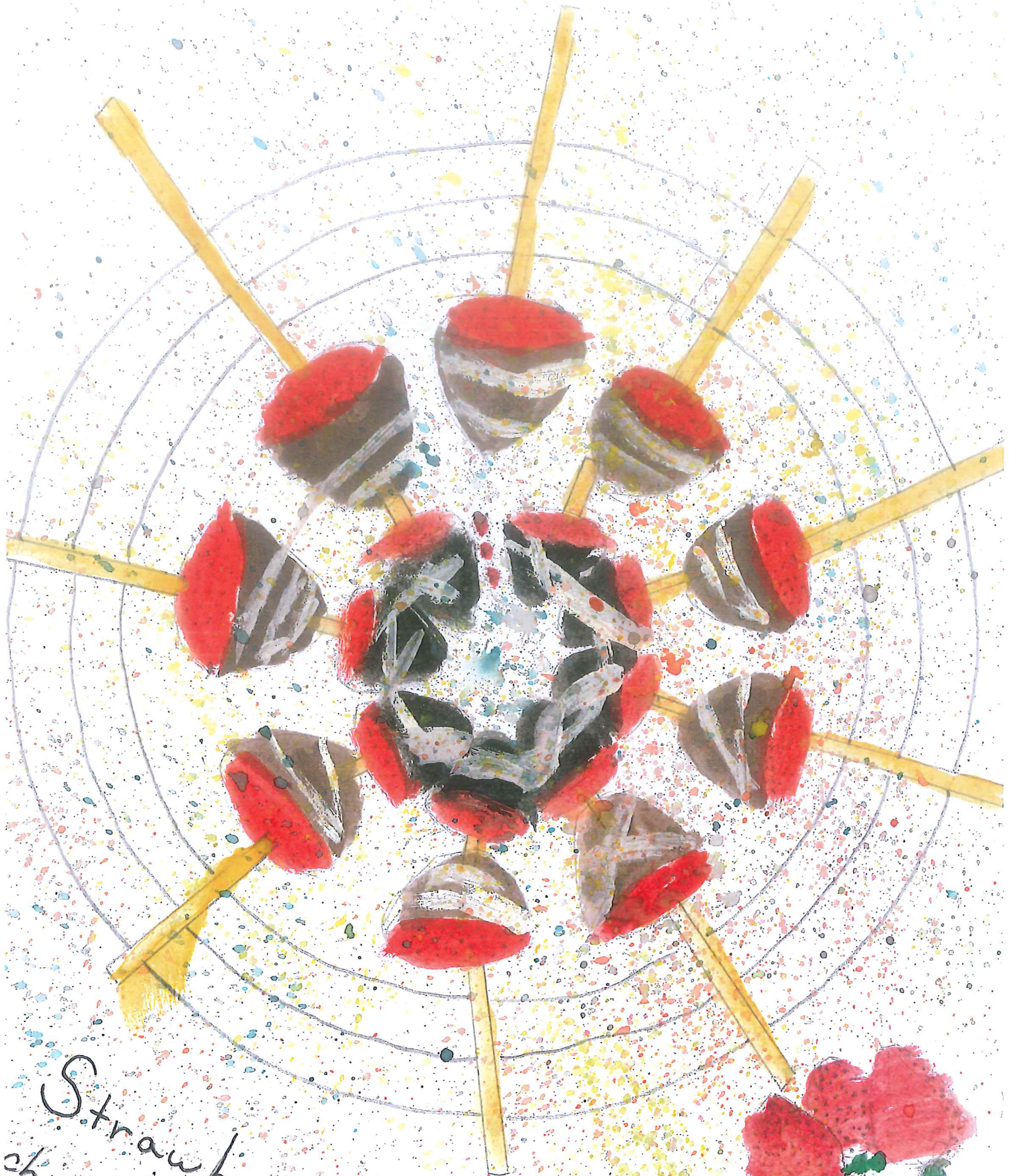
Ingredients:

- 1 cup flour
- 2 tablespoons sugar
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 egg
- 2 tablespoons oil
- 3/4 cup milk



Method

- In a bowl mix the flour, sugar, baking soda and salt.
- In a second bowl whisk egg, oil and milk.
- Mix the contents of 1 bowl into the second bowl.
- Heat the butter in a pan and ladle the batter into the pan.
- Bake the dough until golden on one side, then turn and bake until golden again.
- Finally, spread the jam on the pancakes.



Strawberrys
in
chocolate



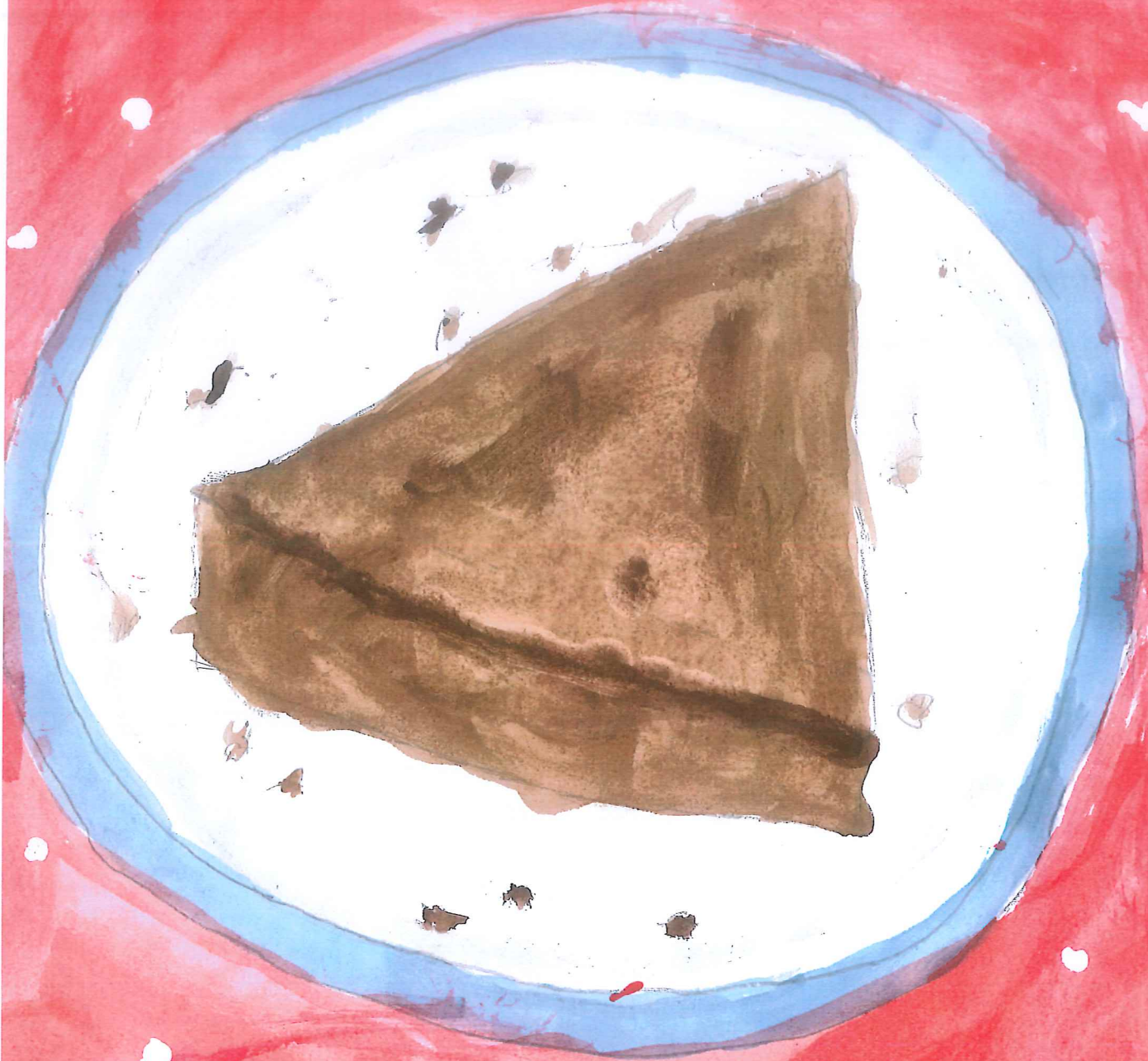
My chocolate covered strawberries recipe

Ingredients

- *Strawberries*
- *Chocolate*
- *Wooden skewers*

Method

1. *Melt the chocolate*
2. *Then peel, wash and remove the leaves from the strawberries.*
3. *Wrap the finished strawberries in melted chocolate and put skewers into them.*
4. *Then we put them in the fridge for a while and we have a ready dessert*



Chocolate Cake

Ingredients:

270g melt chocolate
4 eggs



Method:

1. Separate eggs.
2. Whisk the whites
3. Mix the yolks with chocolate
4. Add whites and mix
5. Bake 20min 170°



Fried cheese simon patina

INGREDIENTS

cheese

Three eggs

Six spoons of flour

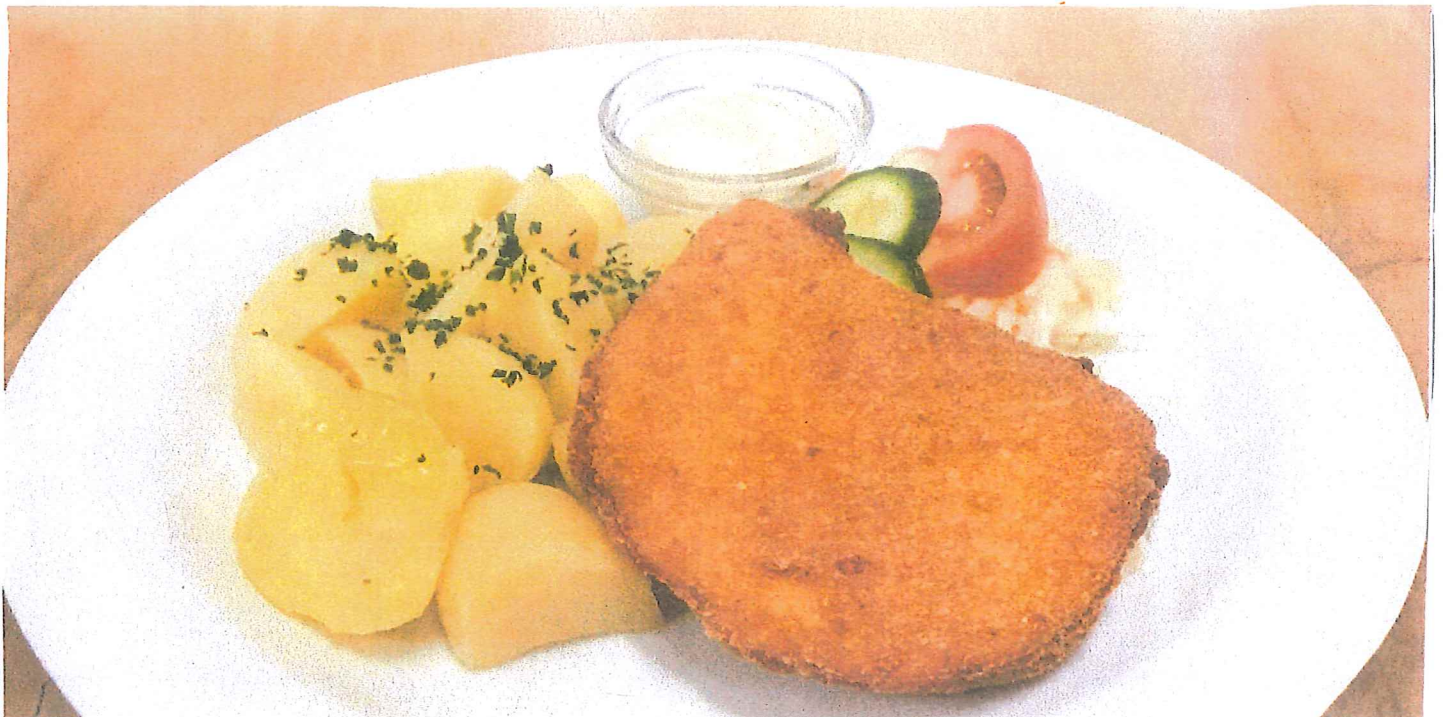
bread crumbs

frying oil

Method

I cut a piece of cheese and coat it in flour, then in egg, and then in bread crumbs

Put the cheese in oil and fry for 5 minutes.





meşkan D.

Scrambled eggs

~~1/2 cup~~

4x eggs

Panda girl

Sliced cheese

Sliced onion

Milk

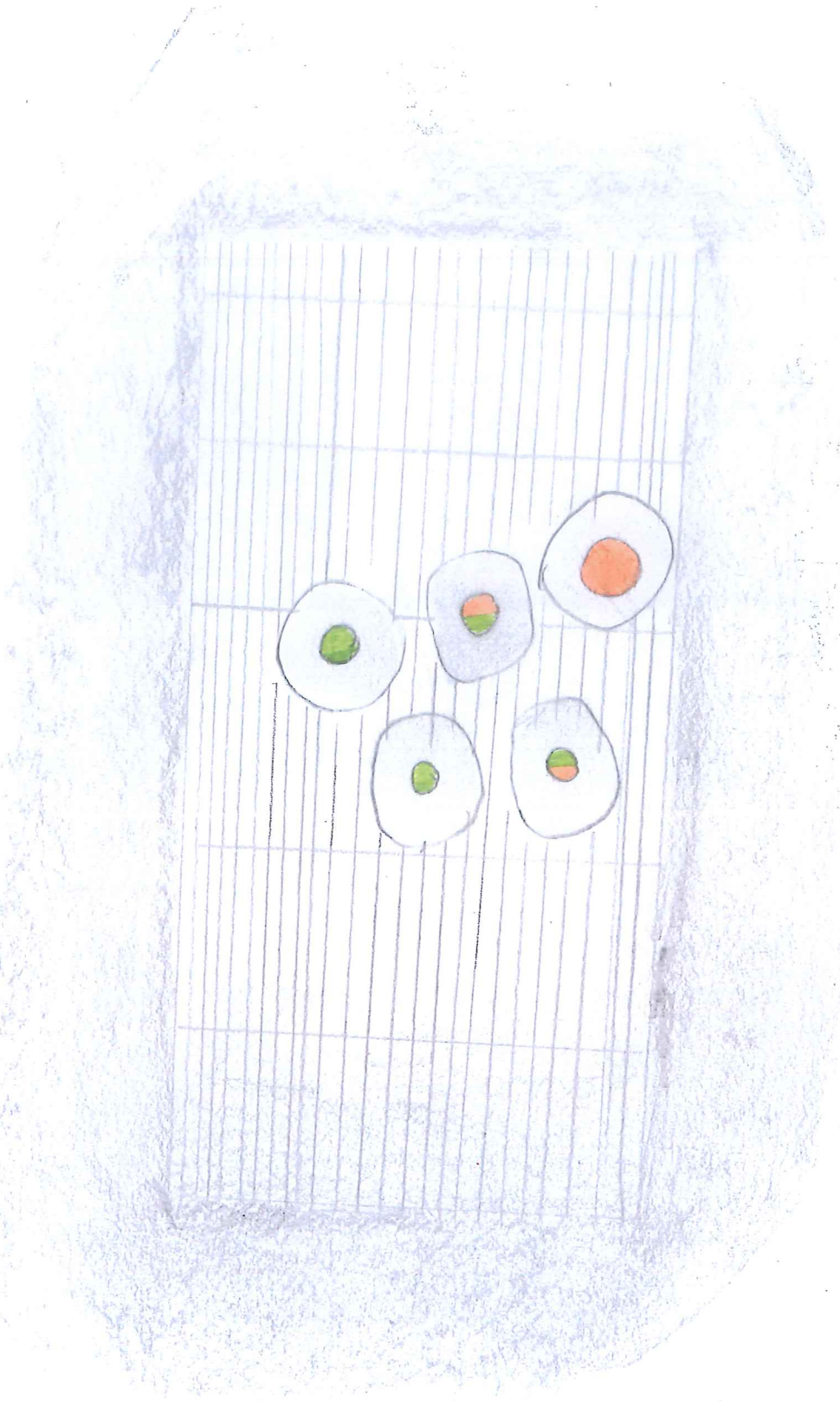
bowl

spoon

oli

break eggs into a ~~cup~~ We
will burn the Panda girl Put
oil no the pan we roll the eggs
out of the cup on the pan
We will fry eggs and mix in
cheese put it in a bowl and i can
eat.

3
1/2



Jost

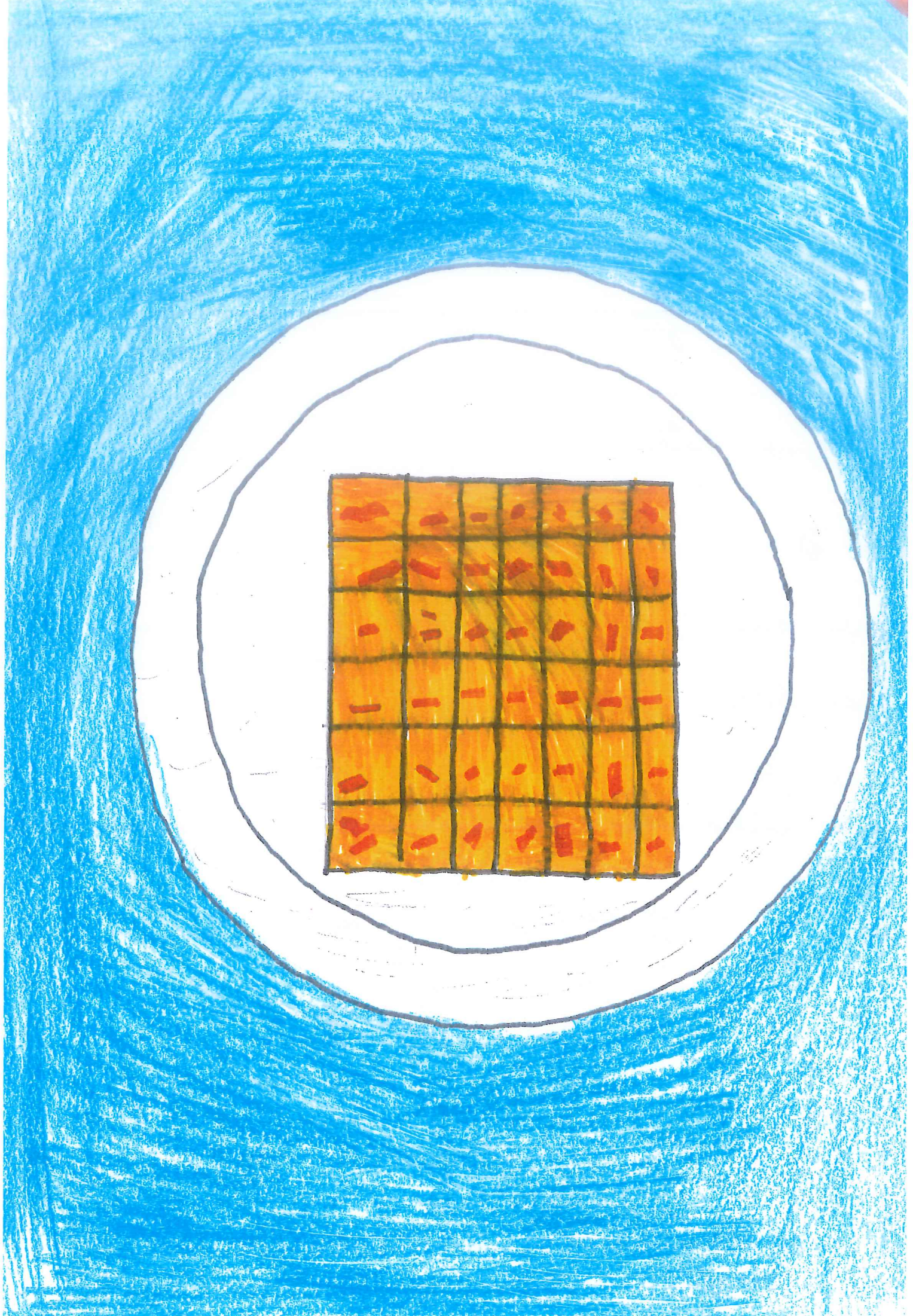
Sushi

Ingredients

Sea weed Nori
Mango
Cucumber
Bamboo mat
Very sharp knife
Rice vinegar
Sugar
1/2 tsp Salt
Wasabi
Water

- Boil rice
- Mix rice with rice vinegar, Sugar, Water
- put a seaweed on a Bamboo mat
- put rice on ^{the} seaweed
- add Mango or Salted or Cucumber
- roll everything together

finish



Waffles

raw materials

1 spoon sugar

hot chocolate

3 teaspoons oil

1 pinch salt

2 eggs

1 cup milk

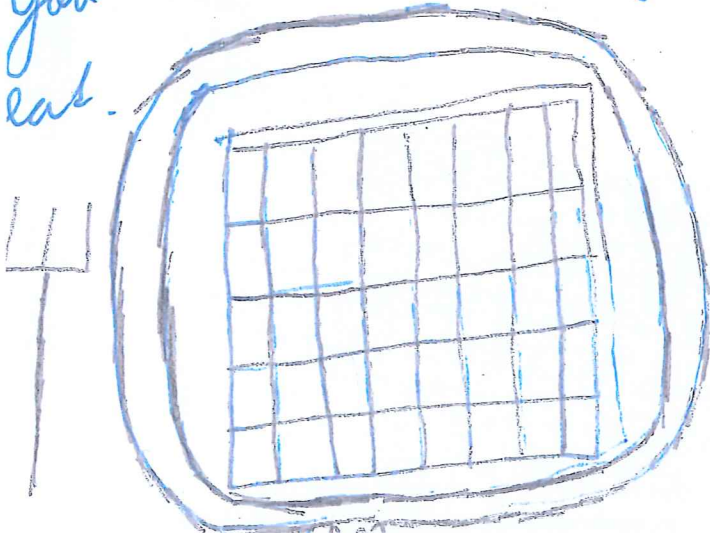
1/2 cup baking powder

2 cups flour

1/2 cup vanilla sugar

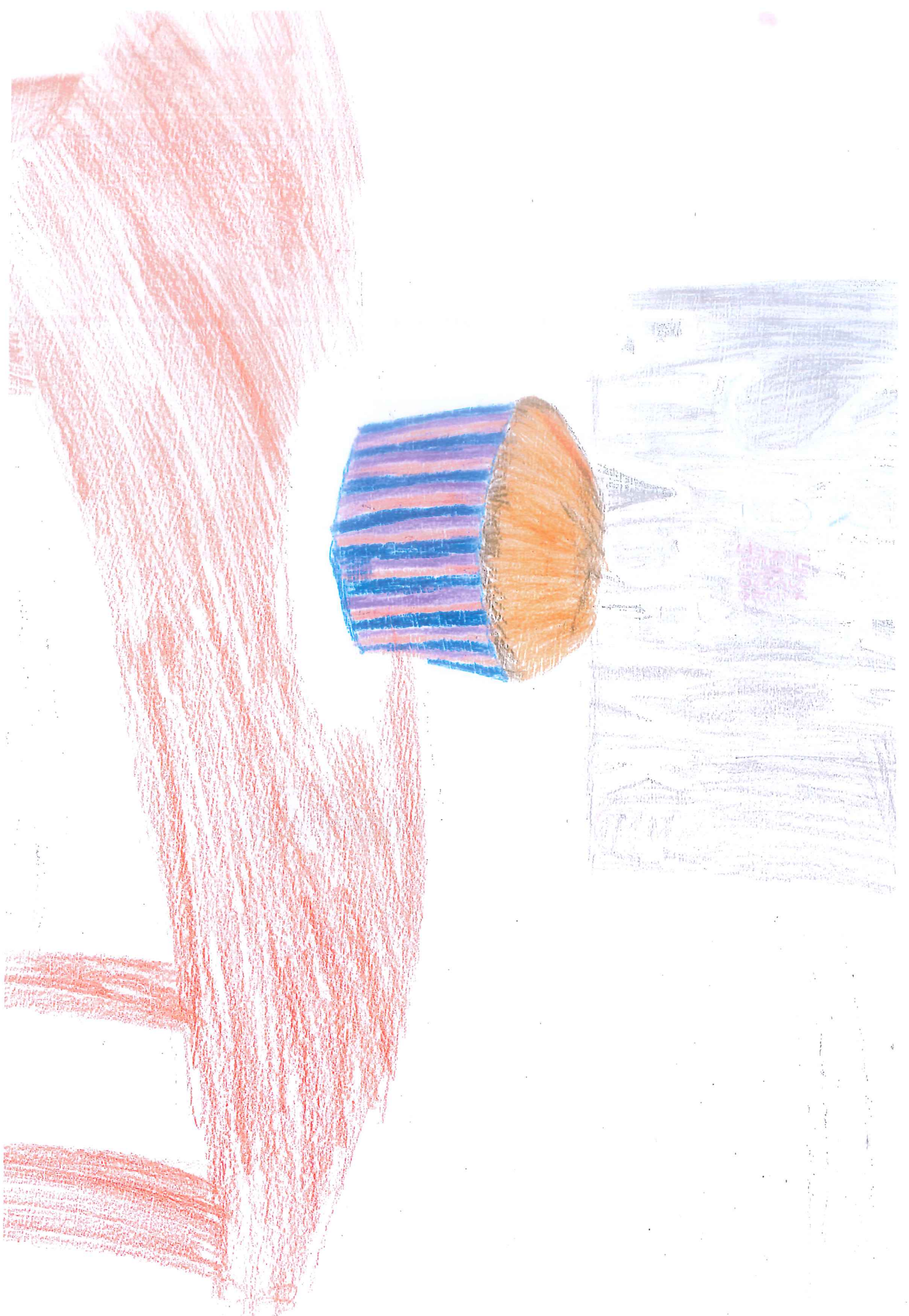
method

You mix raw materials and you can beate it after go eat.



waffles





MUFFIN

method:

The first time we put the yogurt to the bowl.

Then we use the yogurt cup and put flour in the cup, for three times.

After that, we one more time use the cup with sugar.

This is the last time, when we need the cup for an oil.

Now we take three eggs and put them to bowl.

Then it's important not forget the baking powder.

Then we can add some ingredients for more, like chocolate or lemon juice.

Now mix everything with mixer.

When the dough is done, we put it to the molds and then to oven.

The oven set to 180°. It bakes for 23 min.

Enjoy your muffin! ☺

Ingredients:

white yogurt

flour

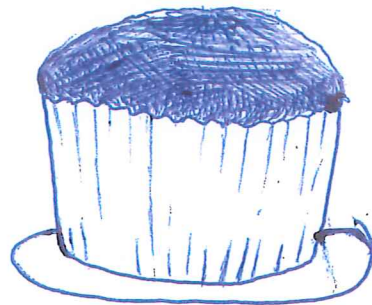
sugar

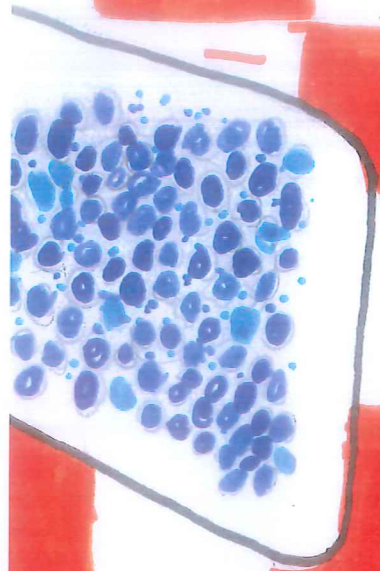
oil

3 eggs

baking powder

Or think what do you like on muffins.





PANCAKES

Ingredients -

- flour
- eggs
- milk
- frying oil
- salt
- nuttella
- jam
- mixer
- pan
- laddle
- bowl

Recipe -

first we put flour in a bowl, then add milk and eggs also add a pinch of salt. Then mix everything with a mixer. Then we heat up pan and pour a little oil there. Then we take our pancake batter in a laddle and pour it into the pan. Then put the pancake on the plate and we're done. Alternatively, we can spread nutella or jam on pancake.



Bread
crumb:

Chop

Monte J klopel

- Meat
- Oil
- Flour
- egg
- Bread
crumbs

cut the meat into slices
put salt and pepper on both
sides, coat in smooth, beat the
egg then put the meat in the
egg then coat in bread crumbs,
Heat the stove to half and
Heat the oil, then lightly fry
on both sides.



Potato Pancakes

Ingredients: five potato, one and half block of chesse, flour, oil

First we peel potato and then great them and then we great chesse and then we mix.

Then we take a little bit of the mix and shape it so it looks like circle.

And then we put oil in the pan put the potato pancakes to the pan and then we fried on both sides until there are some place brown.

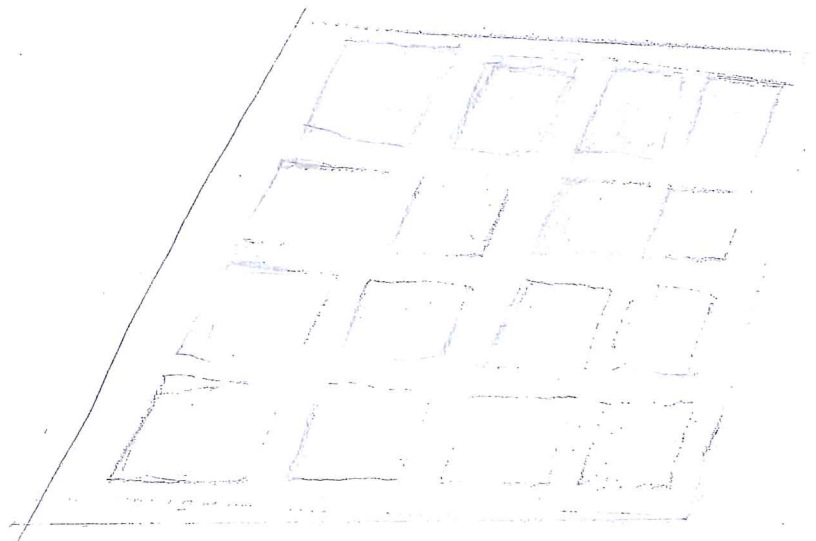
WAFFLES

• ingredients

- 1) 200 grams of plain flour
- 2) 100 grams of semi-coarse flour
- 3) 75 grams of powdered sugar
- 4) pinch of salt
- 5) 1 package of baking powder
- 6) 500 milliliters of milk
- 7) 100 grams of warmed butter
- 8) 2 eggs

• method

1. I heat the butter in a saucepan.
2. In a large bowl, I mix all the loose ingredients (flour, sugar, salt and baking powder) and add the warmed butter, milk and whole eggs.
3. We choose a moderate setting on the electric mixer and beat everything until smooth and thin dough.
4. Start using a ladle to pour the batter and bake until golden.
And the waffles are done



MUT fins

Ingredients

- 250g Flour (meal)
- 160g Sugar
- 2 teaspoons baking soda
- $\frac{1}{2}$ teaspoons baking Powder
- $\frac{1}{2}$ teaspoons salt
- 2 big eggs
- 200g sour cream
- 160ml milk
- 1 teaspoon vanilla extract

method

Warm up oven on 200°C . Stir 250g Flour (meal), 160g sugar, 2 teaspoons baking soda, $\frac{1}{2}$ teaspoons baking Powder, $\frac{1}{2}$ teaspoons salt. Separately beat 2 big eggs with 200g sour cream smoothness, dry ingredients mix together bake in molds 18 minutes.

Good a petit! 🍩



