

A Recipe Cream Cookies

1 Drag the ingredients to the list of ingredients. Then match the pictures with the equipment

Ingredients

25 ml liquid
200 ml. granulated
2 egg
400 g. flour
Some sugar



powdered yolks sugar cream

Equipment

1 bowl
1 whisker
1 sieve
1 rolling pin
Cookie cutters
Oven sheets
Wax paper
Your oven



2 Complete the instructions by dragging the words below to the blanks.

Roll	Cookie tin	Cutter	Rack	Bake	Mix
Sieve	Dough	Fridge	Separate		

Instructions

1. the yolks of 2 eggs.
2. the yolks with the liquid cream and the granulated sugar.
3. Add the flour slowly through a
4. Form a ball with the
5. Wrap the dough in kitchen film and leave it in the for 30 minutes.
6. the dough 5 mm thick with a rolling pin on wax paper.
7. Cut the cookies in the shape that you like with a cookie
8. Remove the excess and repeat from step 6 until you finish the dough.
9. in the oven for 15 minutes at 180°C until the cookies are done. They don't have to be hard or dark.
10. You can decorate them with powdered sugar before you let them cool on a
11. You can store them in a



My Recipe



1 Write the ingredients on the list of ingredients. Then write pieces of equipment

Ingredients

Equipment

2 Write the instructions in order. Add a photo in the last space.

Instructions