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