

A Recipe

Cream Cookies

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

Ingredients

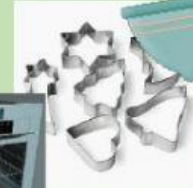
25 ml liquid
 200 ml. granulated
 2 egg
 400 g. flour
 Some sugar



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

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