

# Recipe practice 2

Recipe Name \_\_\_\_\_

Serving

Around 12 mini cheesecakes

Cook Time \_\_\_\_\_



## Directions

1. \_\_\_\_\_ your graham cracker crumbs with your brown sugar and your sea salt flakes.
2. \_\_\_\_\_ your melted butter.
3. \_\_\_\_\_ the ingredients really well.
4. \_\_\_\_\_ the mixture to each one with a teaspoon.
5. \_\_\_\_\_ the sugar and cream cheese in the mixer.
6. About 20-30 seconds on \_\_\_\_\_.
7. \_\_\_\_\_ 1 egg at room temperature.
8. \_\_\_\_\_ it on low for 30 seconds.
9. \_\_\_\_\_ it into the crust.
10. Preheated oven on \_\_\_\_\_ for 15 minutes.
11. Let them \_\_\_\_\_ for about an hour.
12. Let them \_\_\_\_\_ in the refrigerator for an hour more.

## Verbs and words

Add

Mix

Chill

Spoon

Combine

Cool

Drizzle

Low

Take

## Caramel topping

1. \_\_\_\_\_ 12 caramels in a double boiler with tablespoon of milk
2. \_\_\_\_\_ it up with your spatula.
3. Check it every \_\_\_\_\_ seconds