

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