

# HOME COOKIES

## Ingredients :

- 85g butter
- 1 egg
- 85g sugar
- vanilla extract
- 150g flour
- 100g chocolate pepites
- 1pinch of salt
- a teaspoon of yeast

Preparation:15min | cooking:10min



## Instructions :

- 1 - Preheat the oven at 180°C
- 2 - Put the butter ,the sugar,the egg,and vanilla in a bowl and mix everything
- 3 - Add the flour ,the yeast,the salt and the chocolate.
- 4 - Make small balls and put them on a baking sheet
- 5 - Bake for 10 minutes

# Marble Cake

## Ingredients :

- 125 grams of margarine
- 10 centiliters of oil
- 250 grams of sugar
- 5 eggs
- 500 grams of flour
- 1 package of baking powder or Bakin
- Schnaps
- Cocoa

Mix everything without cocoa.

Keep a half of the dough and mix the other half with cocoa.

Pour the two doughs in a baking pan, one over the other for the marble effect.

Bake for 1 hour at 200 degrees, thermostat 6-7.

Léonie 5e1.

# My Recipe of Blueberry Muffins

## Ingredients :

- 225 grams of flour
- 9 grams of baking powder
- 100 grams of sugar
- 2 eggs
- 125 grams of butter
- 115 grams of blueberries
- 100 grams of milk



## Instructions :

- In a bowl, mix the eggs with the sugar.
- In another bowl melt butter in a double boiler, add the milk and pour this preparation into the first bowl.
- Stir in flour, baking powder and chopped blueberries. Knead by hand until smooth.
- Pour the preparation into the silicone baking pans in 3 quarters and bake at 190°C for 30 minutes in the oven (to see if your muffins are cooked: insert a toothpick, if it is dry then they are ideally cooked).

All of this takes about 1 hour.

Maxime 5e1

anglais recette



recipe: chocolate chip cookies

ingredients:

150 grs of flour

75 grs of butter

1 egg

2 packets of vanilla sugar

1 half packet of yeast

100 grs of brown sugar

1 packet of chocolate chips

step 1: put the soft butter, sugar and vanilla sugar in the bowl. Mix.

step 2: add the egg and mix well.

step 3: gently add flour and baking powder, mix well.

step 4: gently add the chocolate chips mix gently.

step 5: make small balls and place them on the sulphurous paper, be careful, they should not stick.

step 6: bake in the oven for 10 minutes, thermostat 180°C, cookies must be soft when removed from the oven. they harden on cooling.



## NOA'S PINEAPPLE CAKE

### **For 6-8 people**

300g of flour  
200g of cornflour  
250g of butter  
500g of sugar  
1 glass of milk  
1 packet of yeast  
4 eggs  
1 tin of sliced pineapple



1. Separate the yolk from the egg whites. Drain the pineapple slices and keep the syrup.
2. In a bowl, mix the sugar and butter; add the egg yolks, beat well, then pour in the milk.
3. Mix the yeast with the flour and cornflour and pour into the previous mixture as you go.
4. Beat the egg whites until stiff, after adding a pinch of salt. Gently stir into the dough by lifting it.
5. Caramelize a mold. Place the pineapple slices in the bottom of the mold. Pour in the dough and bake in medium oven (th 6-7) for about 30 minutes. As soon as the cake is cooked, take it out of the oven and invert it onto a dish.
6. Before tasting it, sprinkle the cake with its syrup.

Preparation :20mn  
Baking :about30mn

## Recipe : Carrot cake

This recipe is very easy to make.

It's for 4 people.

Preparation time : 40 minutes

Baking time : 30 minutes

### Ingredients :

- 90g of flour
- 80g of brown sugar
- 180g of carrots
- 2 eggs
- 1 tablespoon of olive oil
- 6 nuts
- 1/2 packet of baking powder
- 3 pinches of cinnamon

### The preparation :

- First preheat the oven to 180°.
- Then grate the carrots.
- Then crush the nuts.
- Then mix the 2 eggs with the brown sugar.
- Then put the rest of the ingredients : the flour, crushed nuts, the grated carrots, olive oil, the baking powder and the cinnamon.
- Then stir the ingredients.
- Then butter a cake pan and pour the mixture into it.
- Then put into the oven for 30 minutes at 180°.
- Finally take the cake out of the oven.
- Eat it !!/ It's ready to eat when it has cooled after two hours...



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## Waffle

Ingredients: 4 people

250g flour

40g brown sugar

75g butter

3 eggs

40 cl milk

1 pinch of salt

It is a easy recipe.

Recipe:

First mix 3 eggs with the brown sugar.

Then add a pinch of salt.

Then melt the butter.

Then pour the butter.

Then add flour and mix with milk.

Then put the mixture in the refrigerator.

Then wait for thirty minutes.

Then add <sup>the</sup> mixture in a waffle iron.

Then wait for 2 minutes

And taste.