



RECIPE BOOK

Cooking and baking
with
class 5F



Recipe for: Pancake



From the kitchen of: Linnéa

Servings: 3

Ingredients: dough:

- 3 eggs

- 400 ml flour

- 250 ml milk

- 1 pinch of salt

- 1 teaspoon vanilla
sugar

to fry in a pan:

- butter

How to cook/bake:

1. Put all ingredients for the dough in a bowl and mix all together.

2. Put some butter in a hot pan and put some dough in it.

3. Turn the pancake in the pan until brown.

4. Put on a plate and enjoy.

Enjoy! 😊

Recipe for: Apple Waffle



From the kitchen of: Lara

Servings: 4-5

Ingredients:

<u>1 big apple</u>	<u>250g flour</u>
<u>130g butter</u>	<u>250g milk</u>
<u>90g sugar</u>	<u>1/2 P Baking powder</u>
<u>1 pack vanilla sugar</u>	
<u>3 eggs</u>	

How to cook/bake:

1. Put apple pieces into the bowl.
2. Mix this 3-5 sec.
3. Put the rest in the bowl and mix all this together (butter, sugar...)
4. Put the waffle-dough in the waffle-maker.

Enjoy! ☺



Recipe for: 5 minutes chocolate cake



From the kitchen of: Nila

Servings: 1

Ingredients:

2 tablespoon flour

2 tablespoon milk

2 tablespoon brown sugar

1 tablespoon chocolate nibs

1 tablespoon cocoa

1 pinch salt

1 tablespoon sunflower oil

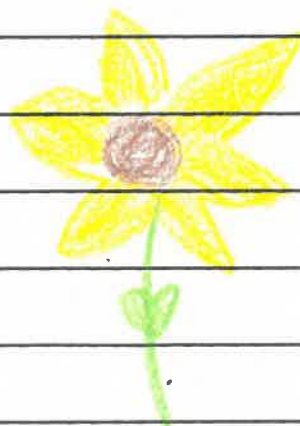
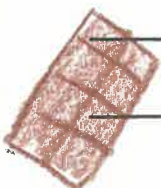


How to cook/bake:

① Put all dry ingredients in a big cup (microwave-safe) and mix all together.

② Add oil and milk and stir all together. Then stir the chocolate nibs under.

③ Bake the cake for 4-5 minutes at 1000 Watt in the microwave.



Enjoy! ☺

Recipe for: chocolate cake



From the kitchen of: Nour

Servings: 1

Ingredients:

Chocolate, butter, 1 cup
of sugar, 5 eggs, 2 table-
spoon of flour, 2 table-
spoon of cocoa and some
baking powder.

How to cook/bake:

1. Beat eggs and sugar.
2. Add butter, flour, baking powder, chocolate and
some cocoa.
3. Mix it together.
4. Put it in a baking tin.
5. Bake it 30 minutes at 175°.

Enjoy! 😊

Recipe for: Pancake recipe



From the kitchen of:



Abdulqadim.

Servings: X

Ingredients:

- 2 eggs

- 200 ml milk

- 1 pinch of sugar

- 1 pinch of salt

- 200g flour

- 60 ml mineral water

- some cooking oil for
frying

How to cook/bake:

Beat the eggs briefly and add some milk, sugar, salt, flour and mineral water and stir until smooth. If necessary, add a little more flour or water to achieve the desired consistency.

Recipe for: Carrot cake



From the kitchen of: Lina El. aissaoui

Servings: 12

Ingredients:

<u>225g Carrots</u>	<u>2 eggs</u>
<u>225 flour</u>	<u>2 teaspoon of Orange juice</u>
<u>2 teaspoon of baking powder</u>	<u>140g brown sugar</u>
<u>2 teaspoon of cinnamon</u>	<u>12,5cl oil</u>
<u>One pinch of salt</u>	<u>125g creamy cheese</u>
	<u>6 teaspoon of icing sugar</u>

How to cook/bake:

1. Grate the carrots with a grater.
2. Mix the flour, baking powder and the carrots, salt, brown sugar and cinnamon in a bowl.
3. Beat the eggs. Add eggs, oil and Orange juice thereto Mix all with a spoon.
4. Put the dough in a baking tin. Bake at 180° in the oven for 50 minutes. Then leave the cake to cool.
5. Mix the creamy cheese and the icing. spread and cover the cake with it.

Enjoy! ☺

Recipe for: Brownies



From the kitchen of: Juliane

Servings: 1

Ingredients:

200g dark chocolate

150g flour

125g butter

1 teaspoon baking powder

1 pck. vanilla sugar

1 pinch salt

3 eggs

1 tablespoon cocoa

200g brown sugar

How to cook/bake:

1. Melt dark chocolate with the butter
and leave to cool.

2. Beat the eggs with vanilla sugar and
the brown sugar.

3. Add the chocolate

4. Stir flour with baking powder, salt and
the eggs.

5. Bake the dough for 20min at 180°.

Enjoy! ☺

Recipe for: Finja Lohmann



From the kitchen of: German

Servings: 2

Tate
Ingredients:

For the dough:

- 300g flour
- 160 ml water
- 2 tablespoons vegetable oil
- 1/4 teaspoon salt

For covering:

- 300 ml creme fraiche
- 2 red onions
- 300g bacon cubes
- pepper and salt

How to cook/bake:

- 1) Mix flour and salt in a bowl.
- 2) Add water and oil and knead for several minutes to form a smooth dough.
- 3) Let the finished dough rest at room temperature for at least 30 minutes before rolling out and topping.
- 4) Meanwhile, cut the onions into small rings.
- 5) Preheat the oven to 230°C (convection) or 250°C (top/bottom heat).
- 6) Roll out the dough thinly. Spread the creme fraiche evenly over the dough.
- 7) Then sprinkle the onion rings and the bacon cubes.
- 8) Season with salt and pepper. Bake in the oven for about 10 minutes until the edges are crispy and browned.

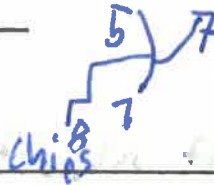
Enjoy! 😊

Recipe for: Fish and Chips



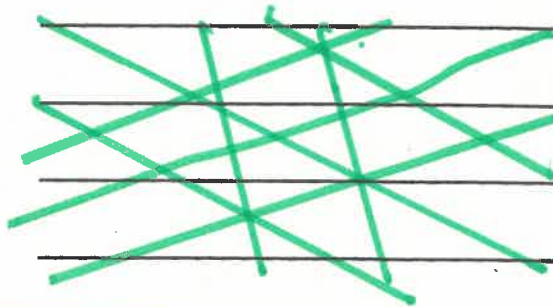
From the kitchen of: Brit~~ain~~

Servings: 4



Ingredients:

- 8 fish fillet
- 4 Eggs
- Breadcrumbs
- Salt and pepper
- Oil, & vinegar



How to cook/bake:

1. Mix the breadcrumbs, salt and pepper in a bowl.
2. Beat the 4 eggs in another bowl
3. Dip the fish filets in the eggs and then on the breadcrumbs.
4. Put the oil in a pan. Fry the fish filets for 70 minutes
5. Serve with chips and give some vinegar on the chips.

Könnt ihr gerne noch kochen



Here Enjoy! ☺



Recipe for: Fish and chips



From the kitchen of: Violeta

Servings: 4

Ingredients:

- 8 little fish filets
 - 4 eggs
 - breadcrumbs
 - salt and pepper
 - oil and vinegar
- chips

How to cook/bake:

1. Mix breadcrumbs, salt and pepper in a bowl together.
2. Beat eggs in a different bowl.
3. Dip fish filets in eggs and breadcrumbs.
4. Put oil in a pan and fry fish filets for 10 minutes.
5. Serve chips and add vinegar to chips.

Enjoy! 😊