



by 4.5
class pupils...

ALEXANDRE's yogurt pancake

- 500 grams of yogurt
- 100 grams of milk
- 2 tablespoons of sugar
- 370 grams of flour

1. Mix yogurt and milk.
2. Add the two tablespoons of sugar
3. Add the flour little by little while mixing until obtaining a pasty texture
4. Heat a pan at room temperature and place the dough with a spoon
5. wait for bubbles to form above and turn them over, once the cooking is finished place them on a plate.

AMIRA'S ..

my chocolate cake recipe

Ingredient:

- 3 egg
- 1 cups of sugar
- 2 cups of flour
- 1/2 cups of oil
- 1 packet of yeast
- 1 sachet of vanilla sugar
- 3 spoon of chocolate powder

- 1/2 cups of milk



recipe:

In a robot put the eggs and the sugar and mix.

Add the flour and mix.

Then add the milk and mix. Then add the vanilla sugar
- chocolate powder and yeast and mix. And finally add
the oil.

Put the batter into the mold and bake at 180 degrees for
25 to 30 min.

And here is my recipe she is very
easy and cool to make.





ASSIA'S MUFFINS

Ingredients :

400g flour

250g sugar

2tps baking powder

300ml orange juice (I put 200ml+100ml milk)

180ml oil (sunflower type)

2 medium eggs

1grated orange zest

150 to 300g chocolate chips



Preparation :

Preheat the oven to 180°C .

Prepare the muffin tins place the boxes in the cells.

In a bowl , quickly beat the eggs with the orange juice ,milk and oil . Add the orange zest (or, failing that , the orange flavor or the essential oil).Dig a well in the bowl containing the dry ingredients and pour in the liquid mixture.Mix coarsely with a wooden spoon ,just enough so that the flour is amalgamated :it is important not to work the dough on the contrary , leave the lumps ! Add the chocolate chips or coarsely chopped dark chocolate chips or, coarsely chopped dark chocolate. Pour the dough into the cells lined with a box (at the rate of 2.5 tbsp per cell, a little more if the size of the boxes allows).Put in the oven and cook for about 20 min .As soon as it comes out of the oven, invert the molds on a dish or wire rack and turn the muffins over to let them cool .

ENZO'S BURGERS



Hamburger recipe

Ingredient:

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- 2 hamburger buns
- a salad leaf
- a steak
- 1 slice of cheddar
- a slice of tomato
- a sauce of your choice

Step 1

Cook the steak, add salt and pepper

Step 2

Add the cheddar slice to the steak while it cooks

Step 3

Bake the hamburger buns in the pan so that the buns are golden

Step 4

Put the sauce on the hamburger bun, then add the steak

GABRIEL'S shortbread's

recipe

Ingredients

-375 g of flour

-250 g of salted butter

-125 g of sugar

Mix the soft butter with the sugar.

Add the flour. The dough is going to homogenize (don't add any water)

Spread the dough on 1,5 high and then, cut it whit a punch.

Heat the oven to 180°C and bake 10-20 minutes



Océane's CHEESE PIE

STEP 1 :

-500GR cottage cheese

-1 small jar of fresh cream

-200GR sugar

-1 a teaspoon flour

-1 pinched salt

-4 egg yolks

-1 packet of vanilla pudding

-4 white beaten snow + Pastry

STEP 2 :

Take a bowl then put 500GR of white cheese, 1 small jar of crème fraiche and 200GR of powdered sugar.

STEP 3 :*Mix and add 1 spoonful of flour and 1 pinch of salt.*

STEP 4 :*Mix then add 4 egg yolks and put the side whites*

STEP 5 :*Mix and put 1 bag of vanilla pudding and vanilla sugar*

STEP 6 :*Mix*

STEP 7 :*Take the egg whites and beat them to make whites into snow*

STEP 8 :*Mix it with the mixture*

STEP 9 :*Baked and more than you would expect to taste*



YUMMY YUMMY!

EYLUL'S Cookie recipe

Ingredients :

- *½ cup unsalted butter*
- *½ cup white sugar*
- *¼ cup packed light brown sugar*
- *1 egg*
- *½ teaspoon vanillia extract*
- *1 1/8 cups all-purpose flour*
- *½ teaspoon salt*
- *½ teaspoon baking powder*
- *1/3 cup semi-sweet chocolate chips*

Step 1 : Preaheat the oven to 375°F. Line a baking sheet with a silicon mat or parchment paper.

Step 2 : Mash the butter, white sugar, and brown sugar together in a large mixing bowl with a spatula until creamy and smooth, 2 to 3 minutes. Add the egg and vanillia ; whisk vigorously for 20 to 30 seconds.

Step 3 : Whisk the flour, salt, and baking powder together in a small bowl ; dump into the butter mixture and mix until just combined.

Fold the semi-sweet chocolate chips into the mixture. Arrange onto the prepared baking sheet using a small scoop or large spoon.

Step 4 : Bake in the preheated oven until golden brown, about 10 minutes, remove from oven and allow to cool on the sheet for 10 minutes. Transfer to a wire rack to finish cooling completely.

AMANDINE'S Fluffy Chocolate Brownie



Step1: prepare your ingrédients

- 150g of white sugar
- 150g of flour
- 100g of butter
- 50g of hazelnut or walnut oil
- 1 teaspoon of vanilla extract
- 2 eggs
- 200g of dark chocolate
- 1 pinch of baking soda and 1 pinch of salt
- 100g dried fruit (walnuts, hazelnuts, pecans...)

Step2: preparation

1. Cut the chocolate and butter into pieces, put them in a large bowl and melt in the microwave for 1min30. Mix with a whisk and add the oil.
2. In another bowl, whisk the eggs, sugar, vanilla until you get a frothy mixture. Then, add the chocolate mixture.
3. Add the baking soda, salt and flour. Mix, it should be homogeneous.
4. Chop the nuts and add them to the preparation.

5. Pour into a buttered pan and sprinkle with some walnuts.
6. Preheat the oven to 180°C and bake for 25min.

Léane 's Milk pancakes with blackberries or apples compote

Ingredients for pancakes

- 1 1/4 cup flour
- 1 cup milk
- 1 tablespoon sugar
- 1 teaspoon baking powder
- 2 eggs
- 1 tablespoon oil

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Ingredients for blackberries compote

- 3 cups fresh or frozen blackberries
- 1/4 cup orange juice
- A few drops of almond extract
- 2 tablespoons sugar

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Preparation

In a bowl, mix eggs and milk until is frothy. Add sugar and oil and mix for another minute. Add flour and baking powder. Mix until dough is smooth.

Let mixture stand at least an hour in the refrigerator.

Cook the pancakes one by one, in a lightly buttered pan.

And garnish the pancakes with apples compote or blackberries compote.

Antoine's Cookies



INGREDIENTS:

- 250 g flour
- 90 g brown sugar
- 1 sachet of vanilla sugar
- 1 pinch of salt
- 1 sachet of baking powder
- 1 egg
- 125 g butter
- 2 teaspoons of honey
- chocolates chips

Step 1

Preheat the oven at 220°c

Step 2

In a bowl mix the flour,sugar,salt and the baking powder

Step 3

melt the butter in a microwave and beat the egg

Step 4

Add in the bowl the butter,the beaten egg and the 2 teaspoons of honey and mix .

Step 5

Add the chocolates chips ,mix the dough,and fashioned the cookies

Step 6

Bake the cookies 10 minutes .

ENJOY the TASTING!

Alexis's Chocolate chip cookies

Step 1: prepare your ingredients:

1 egg

150g of flour

80g of butter

60 of sugar

100g of chocolate chip

1 teaspoon of baking powder

1 drop of vanilla essence

1 pinch of salt

Step 2: preheat the oven to 180°C

Step 3: melt the butter and then add the sugar, the egg and the vanilla in salad bowl

Step 4: incorporate the flour, the baking powder, the salt and the chocolate chips

Step 5: make a small ball on a oven plate with the paper and bake for 10 minutes

LARA 'S Brownie recipe



For 6 people

Ingredients :

250g of chocolate

150g of butter

3 eggs

150g of sugar

60 of flour

1 packet of vanilla sugar

Preparation :

Step 1

Melt the chocolate with the butter

Step 2

Meanwhile, beat the eggs with the sugar until the mixture turns white

Step 3

Add the flour, vanilla sugar and then add the melted chocolate

Step 4

Pour everything into a mold

Bake at 180° C for 15 minutes

Step 5

Enjoy your brownies

Jiliane's Strawberry smoothie



Step 1: Prepar your ingredient

- 350/450g of fruit
- 200/300 fruit juice
- 50g of ice cube

- 20/30 lemon juice
- 3 teaspoon of sugar

Step 2:

- Cut strawberries and add in the mixer.

Step 3:

- Add in the mixer juice, ice cube, lemon juice and sugar in the mixer.

Step 4:

- Mix everything !

Step 5 :

- Put the smoothie in a glass and drink! It's really a simple and fast recipe !

It's perfect for summer !



YUMMY !!