



PEKA SLADIC IN PISANJE RECEPTOV V ANGLEŠČINI

V četrtek, 29. 12. 2016, je v šoli potekala delavnica, pri kateri smo pripravile božične sladice in napisale recepte v angleščini. Sodelovale so učenke 9. razreda: Vita Stolnik, Ana Potočnik, Daša Žuman in Sara Slana. Pripravile smo čokoladne piškote s kokosom, kokosove kroglice z marmelado in orehovo potico. Ko so bile sladice pripravljene, so učenke v angleščini napisale recepte. Slike in recepte smo po elektronski pošti poslale naši partnerski šoli v Kenijo. Tudi njihovi učenci nam bodo posredovali nekaj receptov za pripravo njihovih tradicionalnih jedi.

Multiplikator POŠ: Katja Jug







Chocolate cookies with coconut

Ingredients:

120g butter
200g brown sugar
1 piece of vanilla sugar
2 eggs
150g dark chocolate
300g white flour
Baking powder
50g coconut flour



Directions:

In a bowl mix butter, brown sugar and vanilla sugar. During mixing add 2 eggs.
Chop the chocolate into small pieces.
Add flour, baking powder, coconut flour and half of the chopped chocolate into the batter and mix it all together.
Make small balls out of the batter and put them on a baking tray with baking paper. Put the rest of the chopped chocolate evenly among the top of the balls.
Bake for 12 minutes on a temperature of 190 degrees Celsius.



Bon appetite!!