

Apple Pie

Ingredients: 400g Apples
125g Flour
40g Butter
40g Sugar

Instructions: 1.) Peel the apples and slice them.
2.) Put the apples in a saucepan with some water and a bit of sugar. Boil the apples for 10 minutes.
3.) Pour away the water and mash the apple in the saucepan.
4.) Put the mashed apples, the flour and the butter into a bowl. Mix them with a fork.
5.) Take the mixture out of the bowl roll it. Make one cake like this:



6.) Put the cake into oven for 45 minutes. ^{Bake} Boil the Apple cake until it is brown.
7.) Take the cake out of the oven and put it on a tray. Cover cake with the sugar

F. YAGNER

Chocolate cake

Ingredients

Flan

- 120 g icing sugar
- 6 eggs
- 110 g butter
- 50 g chocolate
- 110 g almonds
- 40 g bread-crumbs
- 1 vanilla sugar

Cream

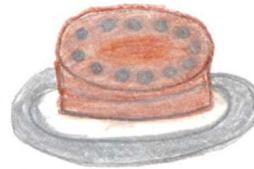
- 60 g chocolate
- 50 g butter
- 200 g curd cheese
- 200 ml ripened cream
- 100 ml sweet cream
- 5 teaspoons icing sugar



Instructions

Cream

1. Dissolve a chocolate and a butter.
2. Whip some ripened cream, some curd cheese and some icing sugar and add some sweet cream.
3. Detach from cream one third.
4. Put the chocolate and the butter into the rest of the cream and mix up.



Cake

1. Put the sugar and an yolk into a bowl and mix up in some froth.
2. Add the chocolate and some almonds.
3. Mix egg white, vanilla sugar and bread-crumbs.
4. Add this mixture into the froth and mix up.
5. Pour mixture into a form.
6. Put the form into a oven at 170°C for 40 minutes.
7. Have flan on two parts.
8. 4 sprinkles on first part cream.
9. Put a second part on the first part.
10. Pour on the cake chocolate sauce.

Spaghetti with cheese

ingredients:

- spaghetti
- water
- salt
- cheese
- butter

instructions:

Pour the water into a saucepan and cover the salt.
The saucepan put on a cooker and the water start to cook.
When the water cooks put into the spaghetti.

Boil it for eight minutes.

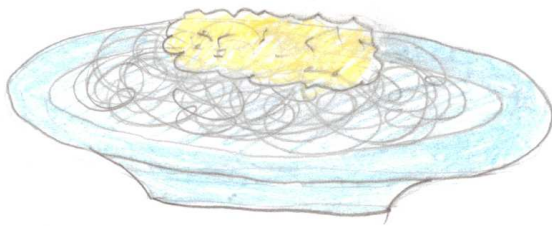
Pour away the water.

Spaghetti put on a plate.

Cover it with the grated cheese.

Pour on the cheese the butter.

Serve it on the table and eat it.



Traditional / christmas pudding

ingredients:

8oz currants 4oz sultanas 4oz raisins 4oz chopped candied ^{fruit}
1oz, skinned & chopped almonds 4oz whole wheat flour 1/2 ts salt 1/2 ts grated nutmeg
1/2 ts ground ginger 1 1/2 ts mixed spice 3oz brown sugar 4oz whole wheat bread ^{crumbs}
8oz vegetable oil 1ea lemon juice (blend kind) 1lb molasses 5lt water and ^{very} mixed

instructions:

- 1) Grease a 2. pint pudding basin or use a large sauce pan to hold the basin.
- 2) Wash currants, sultanas & raisins in warm water & pat dry.
- 3) Put fruit in large bowl with candied ^{fruit} & almonds.
- 4) Sift flour, salt & spices into bowl & add sugar, bread crumbs & oil. Mix well then stir in lemon juice, wind a molasses with enough of the water & rum mixture to make a soft mixture.
- 5) Turn into the basin, cover with waxed paper & aluminium foil & put basin into a pot.
- 6) Pour enough water into the pot to reach half way up the side of the basin.
- 7) Bring to a boil, cover saucepan & let pudding steam gently for 4 hours watching the water level & topping up with boiling water if necessary.
- 8) When cooked, cool the pudding & store in a cool dry place for up to 2 months.
- 9) Before serving, steam pudding again 3 hours.
- 10) Turn out onto a serving platter & glaze with brandy if you desire.

