
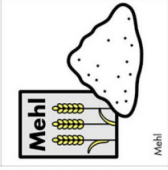

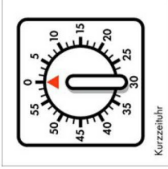

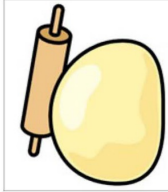
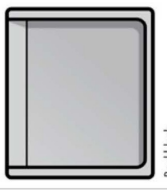
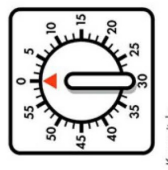
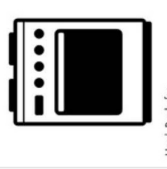
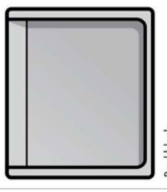
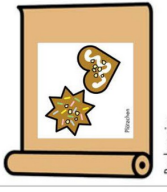

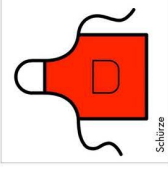

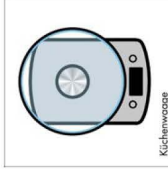
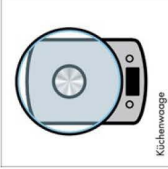
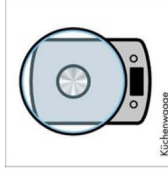
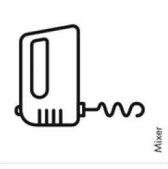
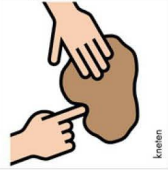



Wenn du heute Lust hast, Plätzchen zu backen: hier ist ein Rezept:



<p><b>Ich backe Butterplätzchen.</b></p>	<p>Seite: 2</p>	<div style="display: flex; justify-content: space-between;"> <div style="width: 20%;">  <p>Plätzchen</p> </div> <div style="width: 20%;">  <p>Mehl</p> </div> <div style="width: 20%;">  <p>Küchenschrank</p> </div> <div style="width: 20%;">  <p>Kurzzeiluhr</p> </div> </div> <p><i>Falls der Teig klebt, nochmal Mehl dazu geben, bis der Teig glatt ist.</i></p> <div style="display: flex; justify-content: space-around;"> <div style="width: 20%;">  <p>zuschieben</p> </div> <div style="width: 20%;">  <p>Teig</p> </div> <div style="width: 20%;">  <p>Ofen auf 160°C Umluft vorheizen.</p> </div> <div style="width: 20%;">  <p>Kurzzeiluhr</p> </div> </div> <div style="display: flex; justify-content: space-around;"> <div style="width: 20%;">  <p>Hand Backofen</p> </div> <div style="width: 20%;">  <p>Brotblech</p> </div> <div style="width: 20%;">  <p>Bäckpapier</p> </div> <div style="width: 20%;">  <p>böcken</p> </div> </div> <p><b>Teig ca. 30 Minuten kalt stellen.</b></p> <p><b>Teig auf Tisch ausrollen und Plätzchen ausstechen.</b></p> <p><b>Plätzchen ca. 10 Minuten backen. Dann abkühlen lassen und evtl. verzieren.</b></p> <p style="text-align: right;"><b>Guten Appetit!</b></p>
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<p><b>Ich backe Butterplätzchen.</b></p>	<p>Seite: 1</p>	<div style="display: flex; justify-content: space-between;"> <div style="width: 20%;">  <p>Schürze</p> </div> <div style="width: 20%;">  <p>Plätzchen</p> </div> <div style="width: 20%;">  <p>Küchenwaage</p> </div> <div style="width: 20%;">  <p>Küchenwaage</p> </div> <div style="width: 20%;">  <p>Küchenwaage</p> </div> </div> <p><b>300g Mehl</b></p> <p><b>100g Puderzucker</b></p> <p><b>250g weiche Butter</b></p> <p><b>1 Vanille-Aroma</b></p> <div style="display: flex; justify-content: space-around;"> <div style="width: 20%;">  <p>Mixer</p> </div> <div style="width: 20%;">  <p>kneten</p> </div> <div style="width: 20%;">  <p>Rührschüssel</p> </div> </div> <p><b>Alles erst mit Knethaken, dann mit der Hand kneten, bis der Teig glatt ist.</b></p>
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