Today Recipe!

Homemade Pizza



Ingredients:

- 2 1/4 teaspoons dried active baking yeast
- 1/2 teaspoon dark brown soft sugar
- 350 ml warm water
- 1 teaspoon salt
- 2 tablespoon olive oil
- 425g plain flour



Instructions:

- In a large bowl, dissolve the yeast and brown sugar in the warm water, and let it stir for 10 minutes
- Stir the salt and oil into the yeast mixture, Mix in half of the flour.
- Turn dough out onto a clean, well floured surface, and knead in more flour until the dough is no longer sticky. Place the dough into a well oiled bowl, and cover with a damp cloth. Let the dough rise until double, this should take about 1hour. Punch down the dough and form a tight ball. Allow the dough to relax for a minute before rolling out.
- Preheat oven to 220 degrees, place your toppings on the dough and bake pizza in preheated oven, until the cheese and crust are golden brown, about 1t́ to 20 minutes.
- Bon Appetit!

HOW TO MAKE A BANANA BREAD



1/3 cup of olive oil

1/2 cup of honey

2 eggs

1 cup mashed ripe bananas

1/4 cup of milk

1 teaspoon baking soda

1 teaspoon vanila extract

1/2 teaspoon salt

1/2 teaspoon cinnamon

1 3/4 cups flour

optional: chopped walnuts, chocolate chip, chopped dried fruit



- Mix everything
- Put in butter spread pan + flour, 180 degrees celsius, 45 minutes



How To Make An Cheesy Twists





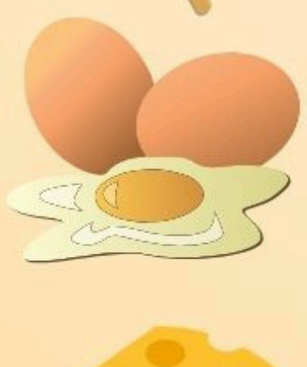
INGREDIENTS

- Puff pastry
- Grated cheese
- 1 egg yolk
- oregano
- 2 table spoon of milk

STEPS TO DO



We roll out the puff pastry and cut to same 4-5 stripes



We mix the yolk with 2 table spoon of milk



We grate the cheese

We spread the puff pastry with egg and sprinkle with cheese + oregano



We hold the ends of stick and twist it and put on baking paper on baking tray. We bake 10-15 minutes. (180 celsius degrees)

RECIPE



jam



1/2 l
Milk

PANCAKE





strawberries



Pinch of Salt

Vanilla Sugar

20 dkg Flour





4 Egg

we mix all ingredients together and let it sit for 5 minutes
We bake pancakes on pan and fill up with jam and fresh strawberries. Bon appetit :)

Recipes And How To Make

Apple Muffins

Ingredients

- 2 cups of Flour
- 1 cup of powdered sugar
- 1 tsp of sugar
- 1 baking powder
- 1 cup of milk
- 1/2 cup of oil
- 2 eggs + 2 apples



Steps To Do

1. All dry ingredients mix together and in second bowl we mix all wet ingredients and we mix together.

2. In between we peel the apples and grate them, squeeze the juice out and add to the dough.

3. We put it in paper baskets and sprinkle with chocolate on top. We bake 20minutes on 190 Celsius Degrees.



Recipe

EASTER ginger bread cookies

2 eggs

250g powdered sugar

add 100g melted butter

2 spoons of honey

little bit of rum essence :)

3 tea spoons of ginger bread spice

1 teaspoon of cacao powder

MIX WELL

add 500g soft flour

2 spoons of soda bicarbona

Make a dough and bake for 8,5 minutes on 180 celsius and after take it out. We spread whole egg on top of all cookies. Happy Decorating :)



Lemon and lime cheesecakes



Ingredients:

- Digestive biscuits
- Mascarpone
- lemon + lime+ powdered sugar
- butter
- blueberries

Steps:

- First we crumble two biscuits and mix it with little bit of melted butter and put it on the bottom of the glass
- Then we squezee some lemon and lime to mascarpone and add some sugar and give it a good mix
- then we put mascarpone on top of the biscuits and top it with some yummy berries



Tomato Paste



Cheese

PIZZA SNAILS



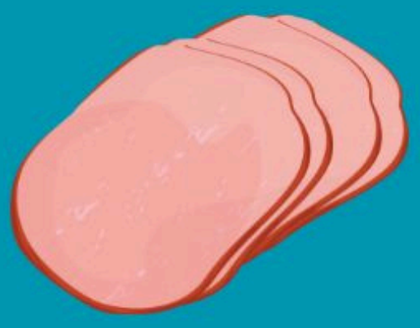


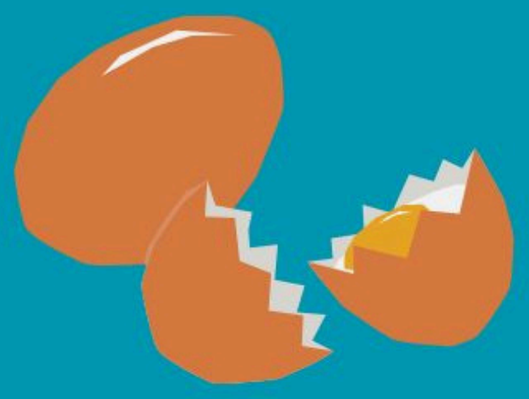
RECIPE



Salt and pizza spices

Corn



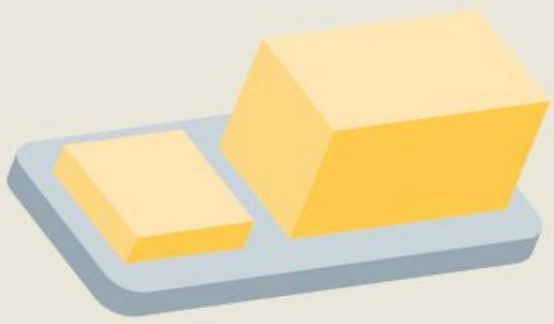


Egg

Ham



Puff pastry



50 g
melted
butter



200 ml
milk

CINNAMON ROLL



2 tea
spoons
Cinnamon





Salt



yeast

60 g
Sugar

RECIPE

500 g
Flour

2 Eggs

RECEPT

ŠKORICOVÉ HNIEZDA



Potrebujeme:

500 g hladkej múky + na pomúčenie dosky
1 kocku čerstvého droždia
200 ml vlažného mlieka
60 g kryštálového cukru
štipku soli
100 g mäkkého masla
1 vajce
Na plnku
50 g roztopeného masla
80 g hnedého cukru
1 škoricový cukor
2 lyžičky škorice
200 g nasekaných orechov (ja som nedala, ale s orechmi je to lepšie)
1 vajce na potretie

Ako na to:

Do misy dáme múku, soľ vyhĺbime jamku. Tam nasypeme cukor, zalejeme mliekom a rozdrobíme droždie. Necháme 15 minút na pokoji. Potom miesime rukou, alebo ručným miesičom s hákmi. Pridáme vajce a mäkké maslo. Vypracujeme hladké cesto.

Necháme ho kysnúť pri izbovej teplote 45 minút. Premiesime a dáme na dosku. Prerežeme na 2 polovice, každú vyvaľkáme na pol centimetra, potrieme rozpusteným maslom, posypeme škoricou, cukrom a škoricovým cukrom a nasekanými orechmi (asi 2/3 množstva)

Zvinieme, nakrájame na centimetrové kúsky a ukladáme na plech vedľa seba. Potrieme rozšľahaným vajíčkom a posypeme zvyšnými orechmi. Pečieme na 180 stupňov asi 20 minút dohneda. Po upečení môžeme potrieť cukrovou vodou, alebo len posypať cukrom.

https://zuzanamachova.sk/osie-hniezda-skoricove-slimaky-orechove/

RECIPE

CINNAMON ROLLS



We will need:

500 g plain flour + for flouring the board

1 cube of fresh yeast

200 ml of lukewarm milk

60 g of granulated sugar

pinch of salt

100 g of soft butter

1 egg

On the stuffing

50 g of melted butter

80 g of brown sugar

1 cinnamon sugar

2 teaspoons of cinnamon

200 g of chopped nuts (I didn't add any, but it's better with nuts)

1 egg for brushing

How to do it:

Put the flour in the bowl, make a hole in the salt. Pour sugar there, cover with milk and crumble the yeast. Let it rest for 15 minutes. Then knead by hand or with a hand mixer with hooks. Add egg and soft butter. We will make a smooth dough.

Let it rise at room temperature for 45 minutes. Mix and put on a plate. Cut into 2 halves, roll each into half a centimeter, brush with melted butter, sprinkle with cinnamon, sugar and cinnamon sugar and chopped nuts (about 2/3 of the amount)

Roll up, cut into centimeter pieces and place on a baking sheet next to each other. Brush with beaten egg and sprinkle with the remaining nuts. Bake at 180 degrees for about 20 minutes until brown. After baking, we can brush with sugar water or just sprinkle with sugar.

https://zuzanamachova.sk/osie-hniezda-skoricove-slimaky-orechove/



350 g Purpose Flour



1 teaspoon Cacao powder



225 g Butter

CHOCOLATE COOKIE



5g Baking Powder





salt

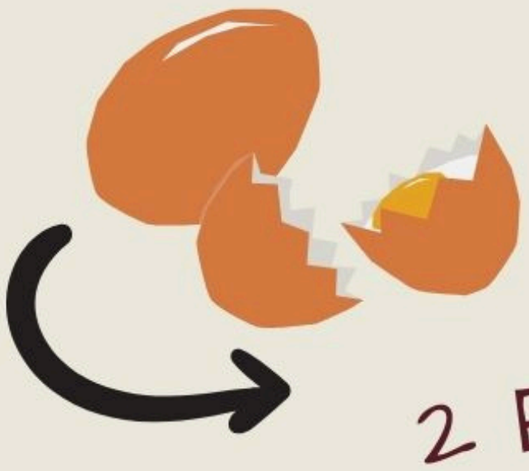
RECIPE



100g sugar + brown sugar



Chocolate 200g



2 Eggs

Youtube: Vynikajúce domáce cookies | Viktor Nagy | recepty



42g Yeast

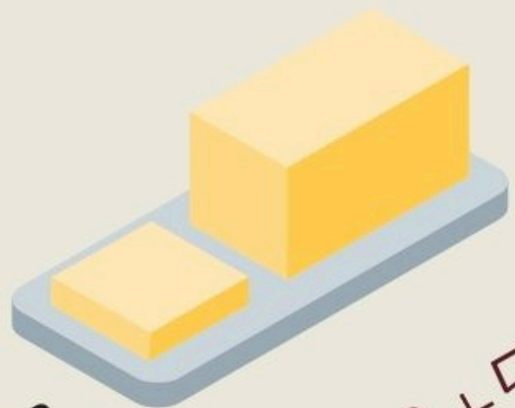


plum jam



650 g + 50 g Flour

100+50 g Butter



100+50 g Butter

MORAVIAN CAKE





salt

Powder sugar 50g + 2 tablespoons



RECIPE



300 ml milk

2 table spoons of sugar +2 tablespoon of vanilla sugar



2 Eggs



500 g creamcheese

Moravské koláče

Počet porcií: 12
Čas prípravy: 3 hodiny
Potrebujeme: doska na valkanie cesta, valček, misy, lyžičky
Úroveň: stredná



Suroviny:
hladká múka Belbake 650 g
droždie čerstvé 42 g
maslo Pilos 100 g a 50 g
mlieko Pilos 300 ml
vajce 2 ks
kryštálový cukor Belbake 2 PL
soľ Kania
tvaroh hrudkovitý Pilos 500 g
vanilkový cukor 2 PL
práškový cukor Belbake 50 g a 2 PL
slivkový lekvár Sympathica
polohrubá múka Belbake 50 g



Postup:

Cesto: Do teplého mlieka rozdrobíme droždie, premiešame a necháme podkysnúť. Do väčšej misy nasypeme hladkú múku, pridáme jedno vajíčko, kryštálový cukor, soľ a 100 g masla. Prilejeme kvások a zamiesime cesto. Prikryjeme a necháme kysnúť približne hodinu.
Posýpka: Po 50 g masla, práškového cukru a polohrubej múky vymiešame prstami do pieskovej konzistencie.

Plnka: Tvaroh, 2 PL práškového a 2 PL vanilkového cukru zamiešame. Vykysnuté cesto vyvaľkáme na hrúbku cca 1 cm. Vykrajujeme kruhy (napríklad miskou). V strede každého kruhu urobíme miernu priehlbinku (napríklad sposnou časťou misky). Priehlbinku naplníme tvarohom a do stredu tvarohovej plnky položíme za lyžičku slivkového lekváru. Okraje koláča potrieme rozšľahaným vajíčkom. Povrch koláča posypeme posýpkou.
Pečieme na 180 °C, 20-25 minút.

Videorecept: Youtube: Moravské koláče: Viktor Nagy, recepty

Moravian cakes

Number of portions : 12
Preparation: 3 hours
We will need: rolling mat, rolling pin, bowls, spoons
Level: middle



Ingredients:
soft all purpose flour Belbake 650 g
Fresh yeast 42 g
butter Pilos 100 g a 50 g
milk Pilos 300 ml
egg 2 ks
granulated sugar Belbake 2 table spoons
salt Kania
creamcheese (tvaroh hrudkovitý) Pilos 500 g
vanilla sugar 2 table spoons
powder sugar Belbake 50 g a 2 tablespoons
plumb thick jam Sympathica
semi coarse flour Belbake 50 g

Instructions:

Dough : To the warm milk we add fresh yeast, mix it and leave to acidify. To the bigger bowl we put flour, add one egg , granulated sugar, salt and 100g of butter. We add yeast mixture and mix it well together. We cover it and leave to grow for around 1 hour.

To streusel: 50 g butter, powder sugar and semi coarse flour mix well with our fingers to to sandy consistency.

Filling: Creamcheese, 2 table spoon of a powder sugar and 2 table spoons of vanilla sugar mix together. The ready dough we roll it to the thickness of 1cm. We cut out circles (with help of bowl). In the middle of each circle we make little hollow and we fill it with creamcheese and to the middle we top it up with little spoon of jam. The sides of the circle we spread with the whipped up egg. We sprinkle our cakes with the streusel and bake for 20-25 minutes on 180 Degrees Celsium.

Source: Youtube: Moravské koláče: Viktor Nagy, recepty

Today Recipe!

Apple strudel



Ingredients:

- 1 puff pastry
- 1 egg + 1 spoon of milk
- 1 package of cinnamon sugar
- grated apples (without the juice)
- powdered sugar (to sprinkle on top)



Instructions:

- Grate the apples (squeeze the juice out of apples), add cinnamon sugar in a bowl.
- Place puff pastry on a lightly floured work surface and roll into two rectangles.
- Fill and seal each pastry, then transfer to a baking sheet. Whisk egg and milk together in a small bowl; brush on top of each pastry.
- Bake for 30- 35 minutes on 200 degrees celsium until golden brown. Enjoy!