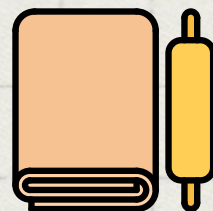
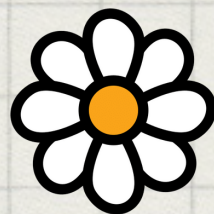




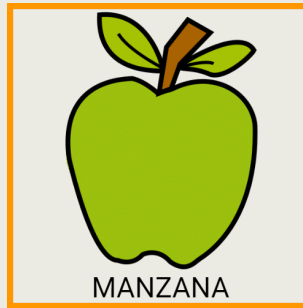
FLORES DE HOJALDRE Y MANZANA



INGREDIENTES



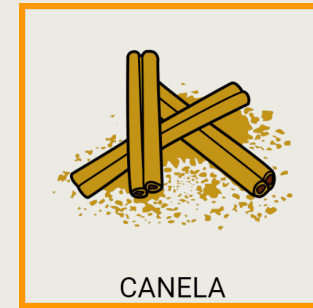
HOJALDRE



MANZANA

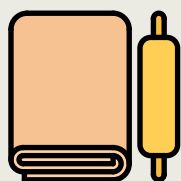
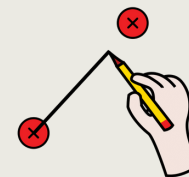


AZUCAR

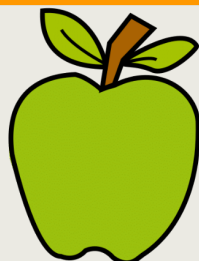


CANELA

INGREDIENTES



HOJALDRE



MANZANA



AZÚCAR



CANELA

MANZANA

HOJALDRE

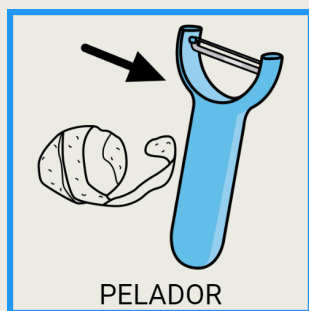
CANELA

AZUCAR

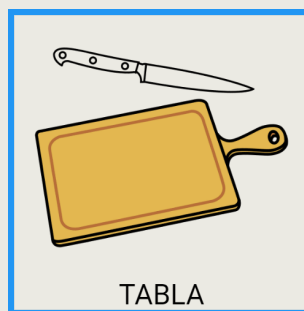
UTENSILIOS



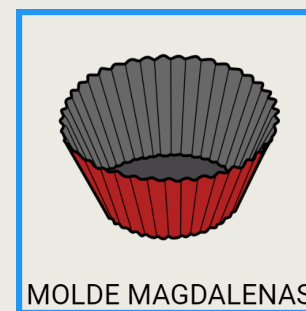
CUCHILLO



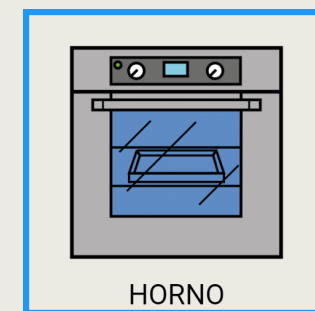
PELADOR



TABLA



MOLDE MAGDALENAS



HORNO

CUCHILLO

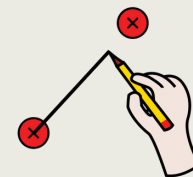
PELADOR

TABLA

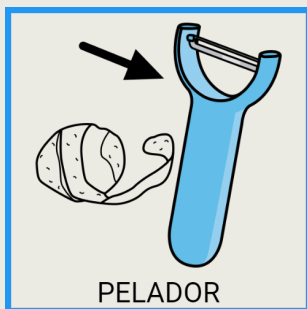
**MOLDES
DE MAGDALENAS**

HORNO

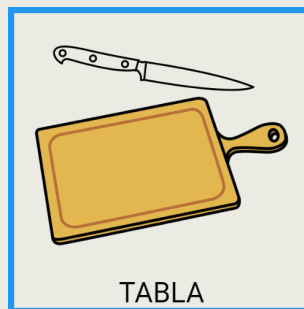
UTENSILIOS



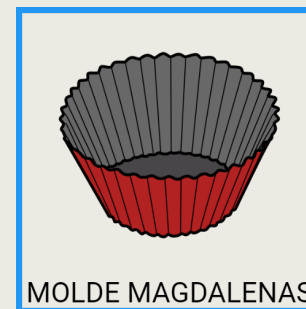
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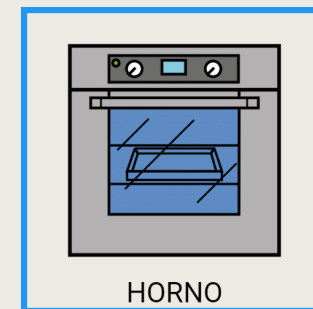
PELADOR



TABLA



MOLDE MAGDALENAS



HORNO

TABLA

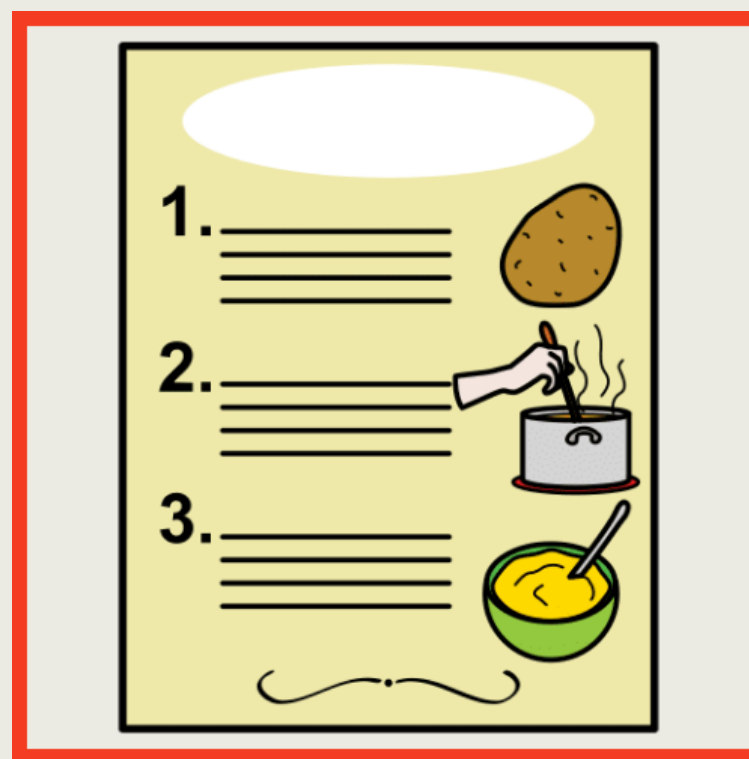
HORNO

PELADOR

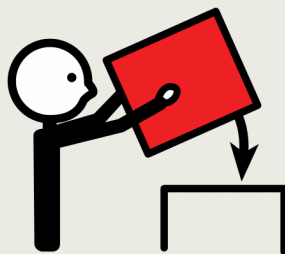
**MOLDES
DE MAGDALENAS**

CUCHILLO

PASOS A SEGUIR



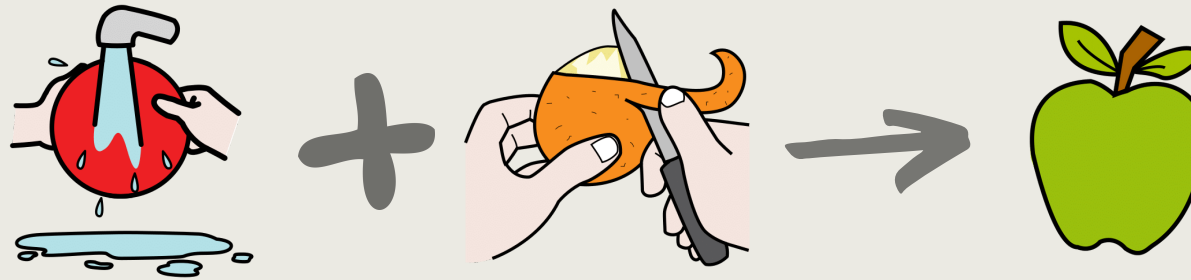
1



**PONER SOBRE LA MESA TODOS LOS
INGREDIENTES.**



2



LAVAR Y PELAR LA MANZANA



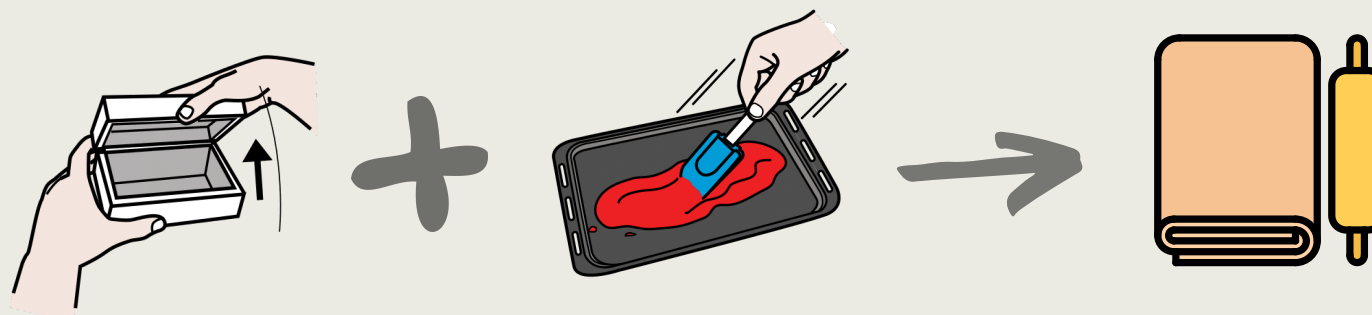
3



CORTAR LA MANZANA EN RODAJAS FINAS



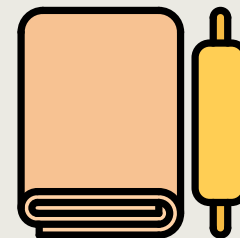
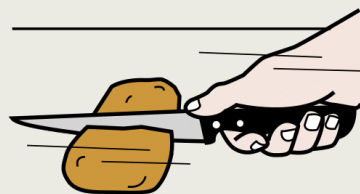
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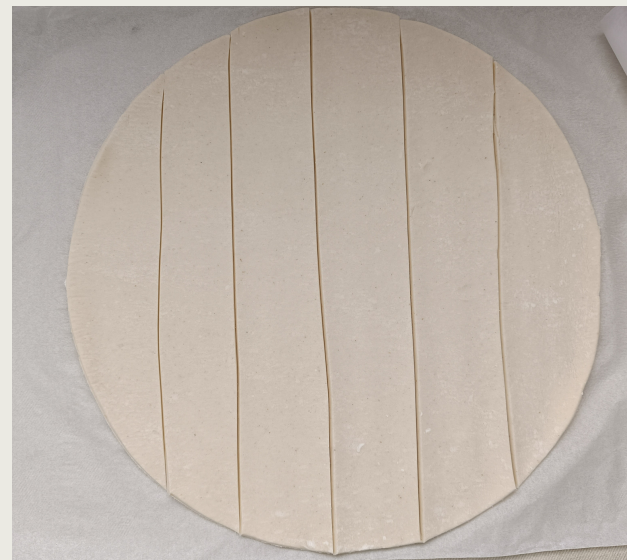
ABRIR Y EXTENDER LA MASA DE HOJALDRE



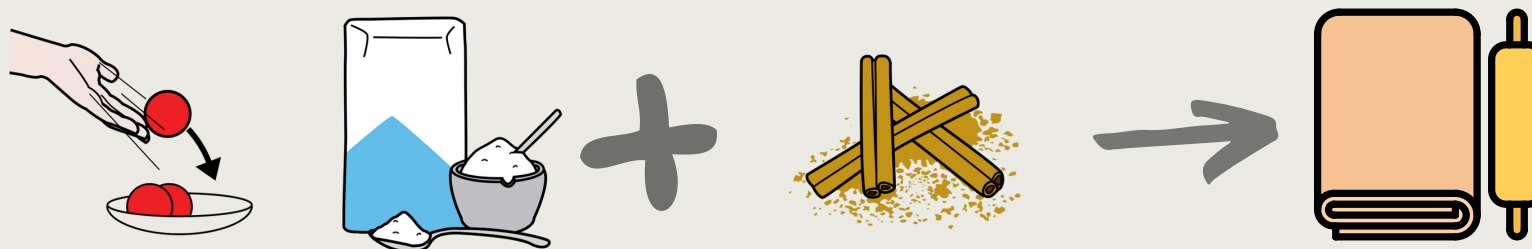
5



CORTAR EL HOJALDRE EN TIRAS.

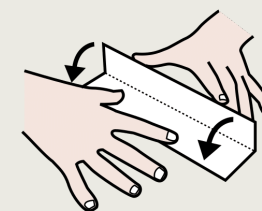
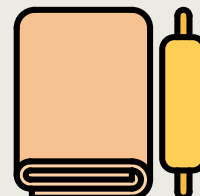
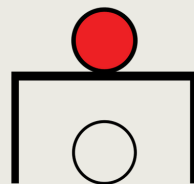
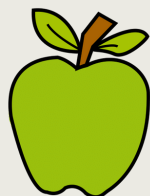
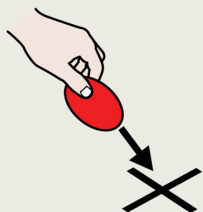


6



ECHAR AZUCAR Y CANELA AL HOJALDRE

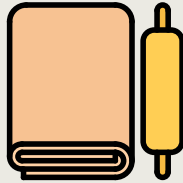
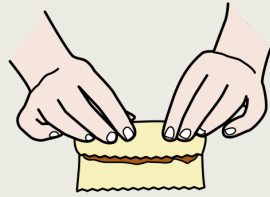




PONER LA MANZANA ENCIMA DEL HOJALDRE Y DOBLAR



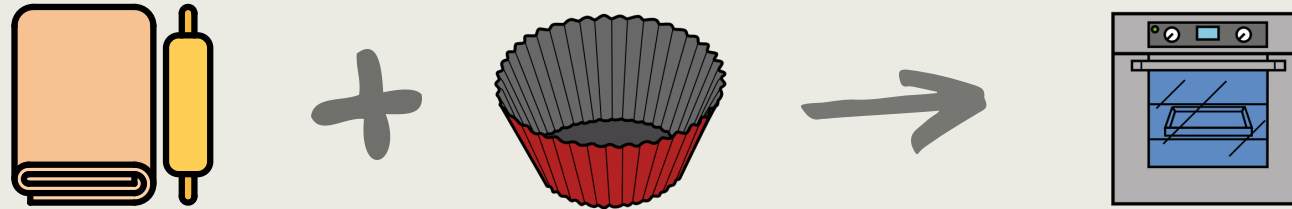
8



ENROLLAR EL HOJALDRE CON LA MANZANA



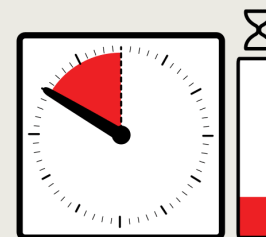
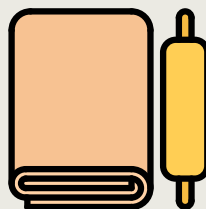
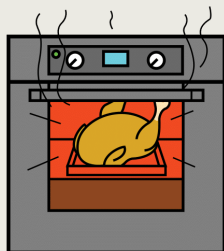
9



PONER LOS HOJALDRES EN LOS MOLDES Y METER AL HORNO



10

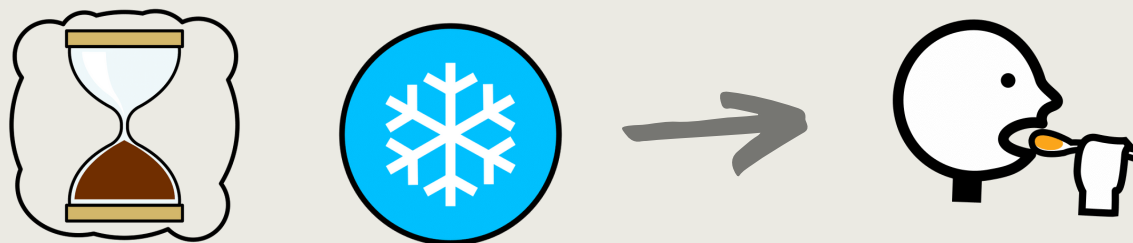


20'

HORNEAR LOS HOJALDRES 20 MINUTOS A 180°



11



DEJAR ENFRIAR Y COMER

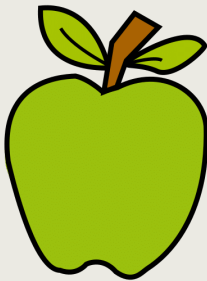


PREGUNTAS

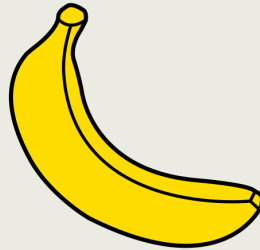




¿QUÉ FRUTA VAMOS A UTILIZAR?



MANZANA



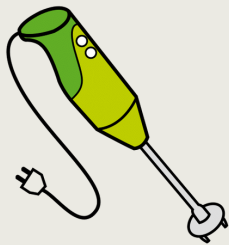
PLÁTANO



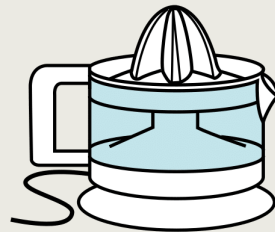
FRESA



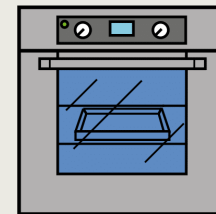
¿QUÉ ELECTRODOMÉSTICO VAMOS A UTILIZAR?



BATIDORA



EXPRIMIDOR



HORNO

EnClavePT

ALICIA FERNÁNDEZ