

SPRITZKUCHEN (SPRITZBEUTEL)



ZUTATEN:

MEHL	BUTTER	PUDERZUCKER.	EI

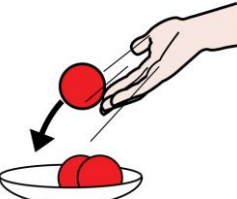
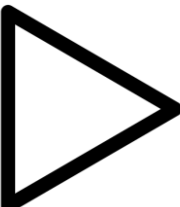
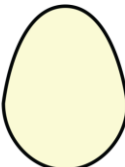
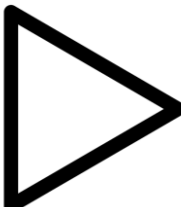

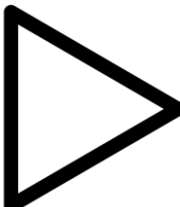
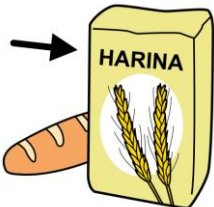

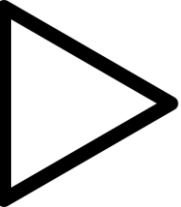


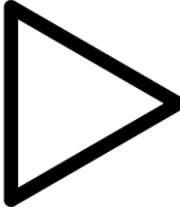
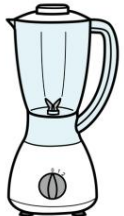




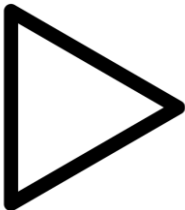

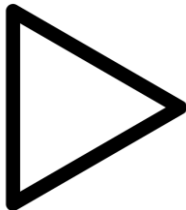





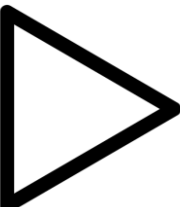
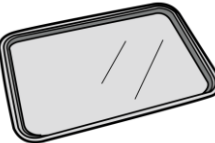
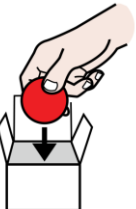
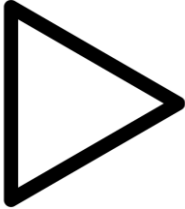
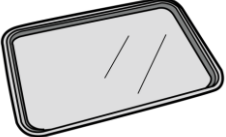

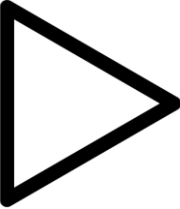


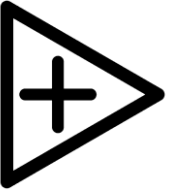

KÜCHENAUSSTATTUNG:

MESSER	MIXGERÄT	BACKBLECH	SPRITZBEUTEL



ZUBEREITUNG:

1	TUN SIE 	DAS 	EI 	DIE 	BUTTER 	DAS 
	HEHL 	UND 	DIE 	PUDERZUCKER. 	IN 	DEN 
	MIXGERÄT 					
2	MIX 					

3	GIEßEN SIE 	ES 	IN 	EINEN 	SPRITZBEUTEL 	
4	SPRITZEN SIE 	DIE 	SPRITZKUCHEN 	AUF 	DAS 	BACKBLECH 
5	STELLEN SIE 	DAS 	BACKBLECH 	IM 	DAS 	OFEN 
6	DEKORIEREN SIE 	DIE 	SPRITZKUCHEN 			

BEMERKUNGEN:

20 Minuten bei 180 Grad backen

Die Dekoration der Spritzkuchen kann mit Marmelade, Schokolade, Spänen usw. sein.