

# A BOOK OF RECIPES BY 5eme4

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## HOMEMADE RECIPES

# A recipe of Banana Bread by Clara & Thais

## Utensils

- TIN 
- BOWL 
- BIG BOWL 
- TROWEL 
- WHISK 
- KNIFE 
- OVEN 

## Ingredients

- 2 teaspoon of vanilla extract 
- 150g of butter 
- 140g brown sugar 
- 0,5 teaspoon of salt 
- 1 teaspoon of baking soda 
- 1 packet of baking power 
- 250 g of flour 
- 3 bananas 
- 1 lemon juice 
- 2 teaspoon of cinnamon 
- 2 eggs 
- 250 ml of milk 

## Recipe

1. PREHEAT THE OVEN 160°
2. IN THE BOWL MASH THE BANANAS, ADD THE LEMON JUICE.
3. IN THE OTHER BOWL MIX THE FLOUR, THE BAKING SODA, THE BAKING POWDER, THE CINNAMON AND THE SALT.
4. IN THE BIG BOWL WHIP THE BUTTER ADD THE SUGAR AND THE EGGS AND THE VANILLA EXTRACT.
5. PUT IN THIS BOWL THE BANANAS AND THE MILK.
6. POUR THE MIXURE IN THE BIG BOWL.
7. POUR THE MIXTURE IN THE TIN AND PUT THE CAKE IN THE OVEN.

## Help

Baking soda : bicarbonate

Cinnamon : cannelle

# A recipe of banana muffins by Jamil and Teo (for 6 people)

## Ingredients :

70g of melted butter

150g of flour

half a teaspoon of salt

1 teaspoon of baking powder

1 teaspoon of baking soda

75g of white sugar

3 bananas

1 egg



## Utensils :

1 muffins tin

1 pastry rack

1 kitchen scale



## Help :

Melted butter : beurre fondu

Baking soda : bicarbonate de soude

Muffins tin : moule à muffins

Pastry rack : grille à pâtisserie

Kitchen scale : balance de cuisine

## Directions :

Step 1 : Preheat the oven to 190°C.

Step 2 : Mash the bananas.

Step 3 : Add the sugar and the egg ,beat lightly.

Step 4 : Add the melted butter.

Step 5 :Then add the dry ingredients (flour,baking powder and baking soda).

Step 6 : Pour the mixture in a muffins tin.

Step 7 : Bake in the oven for 20 min.



*A recipe of* **Chocolate cake**

*by Arthur*



Ingredients (for 6 people) :

-1 jar of yoghurt



-3 jars of flour



-2 jars of sugar



-1/2 jar of sunflower oil



-1 packet of baking powder



-3 eggs



-150 g of chocolate



**Utensils :**

- **A bowl**



- **A microwave oven**



- **An oven**



- **A spoon**



- **A tin**



- **A whisk**



## STEPS :

- 1) Preheat the oven at 180°C.
- 2) Pour yoghurt, flour, sugar, sunflower oil and baking powder in a bowl.
- 3) Break 3 eggs and add them in the bowl.  
Mix with the whisk.
- 4) Melt the chocolate in the microwave – oven and add this in the dough. Mix again.
- 5) Pour the dough in a tin.
- 6) Bake in the oven 45 min at 180 °C.  
Let cool and eat the cake ...



### HELP :

- SUNFLOWER = Tournesol
- DOUGH = La pâte
- A TIN = Un moule à gâteau
- MICRO – WAVE OVEN = Un four à micro - ondes

# Recipe by julia of Chocolate cake

## Ingredients :

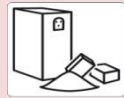
-250g of butter



-300g of chocolate



-250g of sugar



-5 eggs

-2 tablespoons of  
flour



-1 baking powder

## Utensils :

-1 oven



-1 microwave oven



-1 bowl



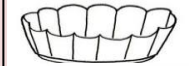
-1 whip



- 1 cake mold



-1 balance



Step 1 : Preheat the oven 180°.

Step 2 : Melt the chocolate and the butter.

Step 3 :Add the baking powder and the flour .

Step 4 : add the eggs and the sugar.

Step 5 : Into a bowl mix the 2 mixtures.

Step 6 :Add the mixture in a cake mold.

Step 7 : Put in the oven.



## HELP :

-microwave oven : micro-onde

-whip : fouet

-oven : four

-baking powder : levure chimique

-tablespoon : cuillère à soupe

# A RECIPE OF CHOCOLATE MUFFIN BY INES AND stella

## Ingredients :



-Two eggs



-100 grammes of sugar

-100 grammes of dark chocolate



-100 grammes of salted butter ,metted



-60 grammes of flour

-1 /2 teaspoonof baking powder



## Ustensils :

-Whip



-Spatula



-Oven



-Microwave



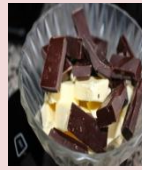
-Muffin tins





**Directions :**

1-Melt the chocolate with the butter .



2-Smooth the mixture .



3-Add the sugar and one eggs.



4-Whisk each time an egg is added



5-Pour in the flour and baking powder.

6-Whisk



7-Bake for eighteen minutes at 180°.



**HELP :**

-Whip=fouet

-Oven=four

-melt=faire fondre

-Add=ajouter

-Whisk=fouetter

-Bake=cuire

-microwave=micro-  
onde

# A recipe of cinnamon roll, by Louna SOUILHAT



## Ingredients:

4 tablespoons of sugar.



170g of butter.



§1 a 3 teaspoon of cinnamon.



30g of baking powder.



500g of flour.



1 pinch of salt.



25cl of milk.



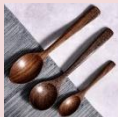
1 egg.



60g of brown sugar.



## Utensils :



Step 1. Stir the sugar, the baking powder, the flour and the salt.

Step 2. Heat the milk in another bowl and whip with the egg.

Step 3. Add the preparation to the rest, add butter soft cubes and mix until you obtain a homogeneous ball.

Step 4. Let rise the dough 1h30 in an oil salad bowl covered with a cloth and placed in the oven preheat to 100 C° then turned off.

Step 5. Stretch and knead the dough again spread the dough on the floured work surface and form a rectangle of 0.5 cm thickness.

Step 6. Spread on the dough a filling composed of the brown sugar soft butter teaspoon of cinnamon.

Step 7. Roll all in a tight and regular roll.

Step 8. Slice of 2 cm and place them on leather baking paper for 25 min at 180C°

Step 9. Taste

## Help :

Another bowl : dans un autre bol

Tight and regular : serré et régulier

The floured work : fariné le plan de travail


Until you obtain a homogeneous ball : jusqu'à obtenir une balle homogène


Taste : déguster





Ingredients:


1 tablespoon of melted butter 


1 teaspoon of liquid vanilla 


175g of powdered sugar 

0, 25 teaspoon of nutmeg 


0, 5 teaspoon of salt 

2 teaspoons of baking powder 

500g of flour 

0, 5 teaspoon of cinnamon  15cl



2 Beaten eggs 

*Utensils:*

*Wooden spoon* 

*1 bowl* 

*A Wisk* 

*Cutting board* 

*Rolling pin* 

*Deep fryer* 

*A knife* 



of milk

Step 1: Scrambles the flour, baking powder, salt, cinnamon, and nutmeg.



Step 2: In another bowl mix the beaten eggs, the sugar, and the vanilla.



Step 3: Scramble the milk, melted butter, add the mixture a beat.



Step 4: Cover and put in the fridge for 2 hours.

Step 5: On a floured surface, roll out the dough to a thickness of about 1cm. cut out the dough with a bowl.



Step 6: Fry for 1 minute or until lightly golden then flip using a wooden spoon to the other side and let it cook for another minute



Step 7: take out from the fryer and place on a paper towel to absorb excess



**HELP :**

**Fridge = frigo - Fry = frire**

**Beat = battre**

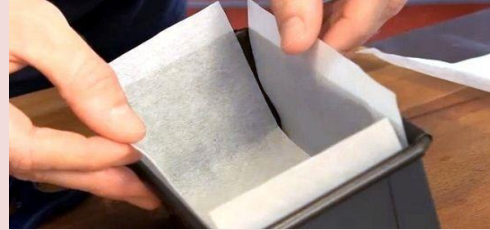
**Melted = fondu**

**Dough = pate**





*Step 1: Spread the baking paper in the bottom of a square mould.*



*Step 2: Put the saucepan the sugar, the glucose and 4 teaspoons of water. Melt the sugar and boil. In a separate bowl, using an electric mixer, beat the whites until they form peaks.*



*Step 3: When the sugar sera at 116° C, add honey and put the temperature at 140° C. Pour the mixture in the egg white and whip, i need a whisk. Add vanilla extract and as pistachios and almonds fall.*



*Step 4: Whisk until it is solid*

*Step 5: Pour the mixture in the mould and put another baking paper*

*Step 6: When the nougat set cool, set harden even more all night; Cut it into sticks with knife.*

## UTENSILS

Baking paper



Saucepan



Whisk



Bowl



Knife



Cutting board



Kitchen scale



## INGREDIENTS

200g of honey



75g of sugar



1 tablespoon of glucose



1 white of egg



1 teaspoon of vanilla extract



75g of almonds



75g of pistachios



Help : Baking paper = Papier cuisson

Harden = Durcir

Kitchen scale = Balance

Melt = Fondre

Cutting board = Planche à découper

Mould = Moule

# A recipe of Tiramisu with Oreos by Oskar and Nimrod.

## (For six people)



### Ingredients :

7g of vanilla sugar



250g of mascarpone



50g of sugar



20 oreos



4 teaspoons of cocoa



3 eggs



1 bowl of milk



### Utensils :

Electric mixer



2 bowls



1 spoon



1 container





## Steps of the recipe :

Break eggs in a bowl.



Separate the white and the egg yolks.



Beat the eggs whites.



Add the egg yolks, vanilla sugar, sugar and mascarpone and beat .



Beat the eggs whites and add to the preparation .



Mount the tiramisu with the preparation and dip the oreos in milk. Put in the fridge.

**HELP :**

Electric mixer :bateur electrique / mount :monter

Container :recipient/eggs white :blanc en neige.

