



Recipes



Breakfast

Recipe for pancakes:

Ingredients

1 cup flour

2 tablespoons sugar

2 teaspoons baking powder

1/2 teaspoon salt

1 cup milk

2 tablespoons butter

1 large egg

1 cup oil

maple syrup



Time: 10-15 minutes

Preparation

First pour into the bowl egg, milk and oil. After that mix them and prepare another bowl.

In another bowl pour flour, sugar, baking powder, salt, butter and stir them. Then pour bowl with egg, milk and oil in bowl with dry ingredients and mix them.

Preheat frying pan and pour the cake with large spoon and bake one side 1-2 minutes. Serve with maple syrup.

Dinner

Recipe for

Dinner:



1 kg of turkey breast
4 tablespoons of oil
2 teaspoons of salt
3/4 teaspoon of pepper
1/2 teaspoon of
Provencal herbs
1 and 1/2 teaspoons of
thyme
1 and 1/2 teaspoons of
red pepper
1 tablespoon of
mustard
2 tablespoons of honey
1 tablespoon of lemon
juice

Time:50-60 minutes

Preparation

In a bowl, mix all spices with the oil, mustard, honey and lemon juice.

Brush the prepared marinade over the turkey breast and leave it in the fridge overnight to let the turkey marinate. After that bake for 50-60 minutes at 180 ° C.

recommended to
do the day before

Tea

Recipe for apple pie

Ingredients

6 cups thinly sliced, peeled apples

1 cup milk and water

3/4 cup sugar.

2 tablespoons flour.

3/4 teaspoon cinnamon.

1 tablespoon lemon juice.

2 eggs



Time: 1h 15-1h 30 minutes

Preparation

First preheat oven to 400 degrees then mix all ingredients from cake: sugar, flour, milk, water, and eggs. After that, prepare another bowl and mix apples, cinnamon, and lemon juice. Pour cake in bowl and pour a sauce on cake. Bake 50-60 minutes.

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enjoy your meal