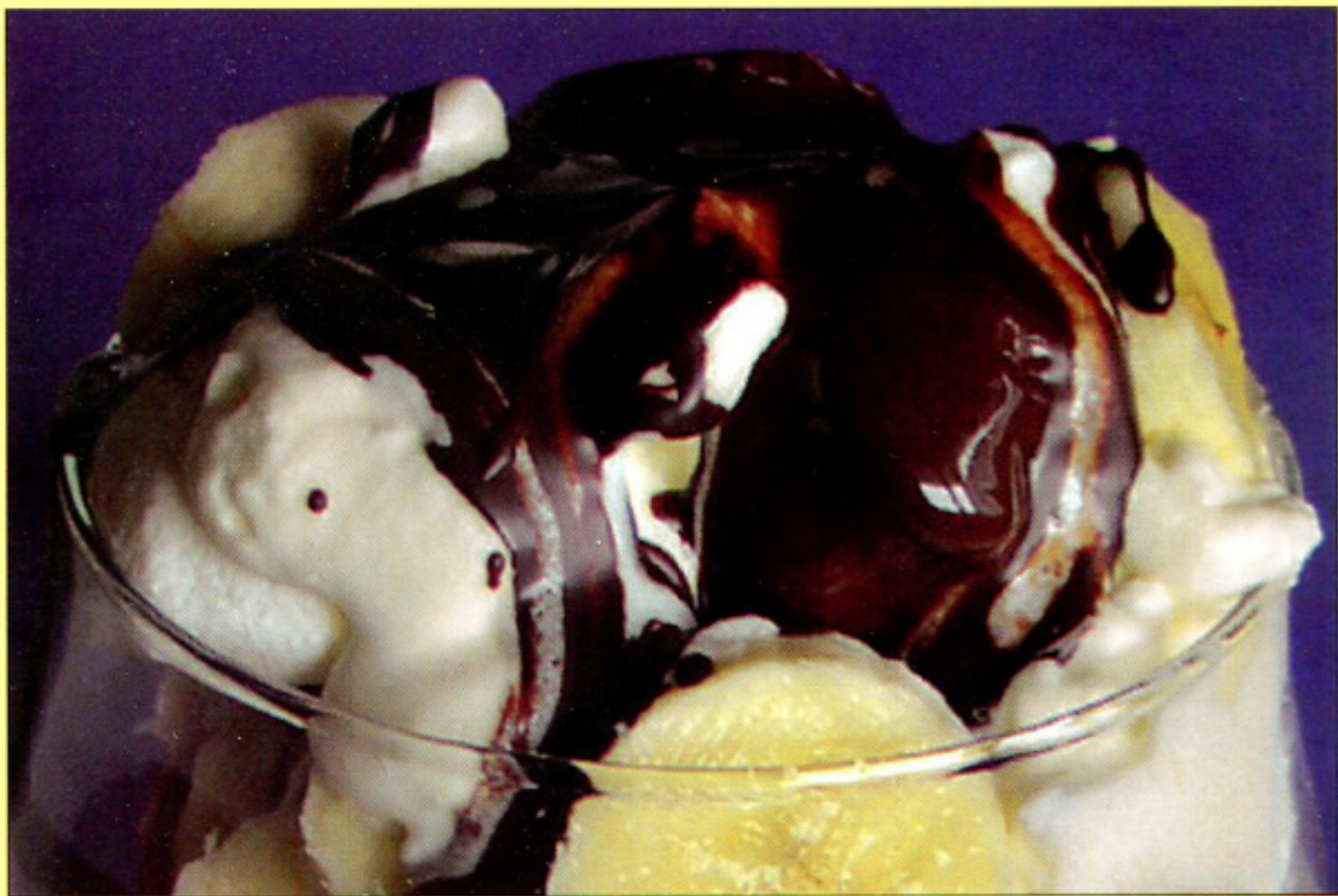


STAY IN CONTACT

Helena Bjöersdorff Rydqvist
AnnBrith Eliasson Labraaten
Marianne Erlandsson

Desserts



Here's how to do it:

1. Preheat the oven to 200° C.
2. Lightly grease a baking dish.
3. In a large bowl combine sugar, oats, flour and butter. Mix until crumbly.
5. Peel, core and slice the apples. Spread them evenly in the dish. Sprinkle with sugar and cinnamon. Top with crumb mixture.
6. Bake for about 30 minutes or until golden brown.



grease – smörj

baking dish – ugnsfast form

crumbly – grynigt

peel – skala

core – kärna ur

slice – skiva

evenly – jämnt

cinnamon – kanel

crumb mixture – smulblandning

Mixed Fruit with White Chocolate

A dessert for the gourmet.
Once you start eating you can't stop.
There won't be any left over.

To prepare this dessert you need a microwave-proof baking dish.
Fill the dish with fresh fruit that you have cut into slices or
fill with frozen berries.

Break a white chocolate bar (100 g) into small pieces.

Put the pieces over the fruit.

Bake in the microwave until the chocolate has melted.

This is the authors' favourite dessert.



microwave-proof –
mikrovågsugnssäker
baking dish – bakform

chocolate bar – chokladkaka
pieces – bitar
authors' – författarnas

Here's how to do it:

1. Beat the eggs and salt.
2. Add sugar and beat until thick.
Add the water.
3. Sift flour and baking powder and fold in lightly.
Do not beat!
4. Bake on greased baking sheet for 5-6 minutes
until golden brown and well risen.
5. Prepare a sheet of oven paper.
Sprinkle it with sugar.
6. Quickly tip the cake onto the paper and
spread with jam.
7. Use the paper to help roll up the cake.



sift – sikta

fold in – vända ned

risen – jäst

oven paper – bakplåtspapper