RECIPES FROM FRIENDS

Cold Borsht

canned beets in some vinegar (if unavailable boil some beets in vinegar so they don't turn gray)
cucumbers cut small
onions cut small
parsley
hardboiled egg
cooked potatoes (optional)
sour cream
1. Grate beets coarsely, put into soup bowls
2. add the rest of the ingredients into the soup bowls
3. add beet juice, thinned with water to taste
4. add a spoonful of sour cream
5. eat

Apple Cake

1. cut up 2 lbs apples (sour/green)
2. add cinnamon
3. beat two eggs (w. sugar?)
4. add 1/2 tsp of baking soda and lemon
5. 1 cup of flour
6. put in the apples, pour batter over them, and bake.
The Best Snack In The World

250–300 Degrees.

You should take the biscuits in the oven for 10–15 minutes at a temperature of

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The dough will become golden under the heat, but do not leave it in the oven for too long.

 Remix the dough and make sure it is well mixed with the butter. Then roll it out and

Cut into the shape of the cookie.

Ready to serve.
MY FAVORITE SACH"K

After the cake is baked, take it out of the oven and let it cool slightly. Prepare the recipe as described below.

1. Preheat oven to 350°F (175°C).
2. Grease an 8-inch (20-cm) square baking pan.
3. In a medium bowl, mix together:
   - 2 cups (250g) all-purpose flour
   - 2 teaspoons baking powder
   - 1/2 teaspoon salt

4. In a separate bowl, beat together:
   - 1/2 cup (113g) unsalted butter, softened
   - 1 1/2 cups (300g) granulated sugar
   - 3 large eggs
   - 1 cup (240ml) milk
   - 2 teaspoons vanilla extract

5. Stir the wet ingredients into the dry ingredients until well combined.

6. Pour the batter into the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.

7. Let the cake cool in the pan for 10 minutes, then remove it from the pan and cool completely on a wire rack.

8. Once cooled, decorate the cake as desired (confectioner's sugar, whipped cream, fruit, etc.).

My Favorite Recipe

Some of my favorite cake recipes:

- Moist Carrot Cake
- Red Velvet Cake
- Chocolate Birthday Cake
- Lemon Angel Food Cake

Enjoy your baking!
**Pancakes with Apples**

So little sugar and I feel happy very easy. Preserve this gorgeous and serve it golden and sweet.

Make your pancakes perfect top as you can and bake for 5 minutes at 400 degrees Fahrenheit with some butter. Pour over some maple syrup and enjoy your pancakes.

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**The Recipe of Honey Cake**

Grease and flour a 9x5 inch loaf pan and preheat oven to 350 degrees. In a large mixing bowl, cream together cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in vanilla extract. In a separate bowl, whisk together flour, baking soda, and salt. Gradually add the dry ingredients to the butter mixture, stirring until well combined. Fold in the chopped walnuts. Pour the batter into the prepared pan and bake for 50 to 60 minutes, or until a toothpick inserted into the center comes out clean. Serve warm or at room temperature.