

Universal Gb Root V25b.zipl



Recipes

STRASBOURG COOKIES

7 oz. butter or margarine, 1 3/4 oz. confectioner's sugar, 10 1/2 oz. flour, 1 teaspoonful vanilla-flavored confectioner's sugar (or vanilla essence to taste). Beat the butter until it is soft, add the confectioner's sugar a little at a time. Then mix in the flour and work up the dough until it is pliable. Press out the cookies with (for example) nozzle No. 2 or No. 17. Decorate with a spot of jam in the middle. Bake at about 440°—480°.

BUTTER RINGS

10 1/2 oz. butter, 10 1/2 oz. flour, 3 tablespoonfuls cream. Mix the ingredients to a pliable dough. Leave the dough to cool a little. Squeeze out smooth lengths, using nozzle No. 18. Cut them into sections each about 2 1/4 ins. long, and join each of these to make a ring. Brush with egg and dip into granulated sugar. Bake in hot oven, about 480°.

MIXED COOKIES

14 oz. butter or margarine, 21 oz. flour, 6 1/4 oz. confectioner's sugar, 1 egg. Beat the ingredients together thoroughly. Divide the dough into three parts. Part 1: Flavor with the grated peel of a lemon or orange. Press out rings with nozzle No. 3. Brush with beaten egg. Put some granulated sugar onto a buttered paper. Turn over the whole cookie-sheet and dip the cookies into the sugar. Bake at about 440°—480°. Part 2: Press out heart-shaped cookies, using nozzle No. 8. Brush with egg. Dip cookies into cinnamon and sugar. Bake at 440°. Part 3: Flavor half of this part with two teaspoonfuls of vanilla-flavored confectioner's sugar (or vanilla essence) and the other half with one tablespoonful of cocoa. Roll out the white dough. Make a roll of the chocolate dough (about the thickness of a penny). Fold the chocolate dough into the white dough.

Press out the cakes directly onto the cookie sheet, using nozzle No. 1. Bake at 440°.

SPRITS RINGS

7 oz. flour, 1 1/4 oz. sugar, 5 1/4 oz. butter or margarine, 1 egg-yolk, 4 to 8 bitter almonds. Blanch the almonds and grind them to a powder. Mix all the ingredients thoroughly. Eject the dough with nozzle No. 6. Form rings or S-shaped cookies of desired size. Bake at about 380°.

SAWA CRINGLES

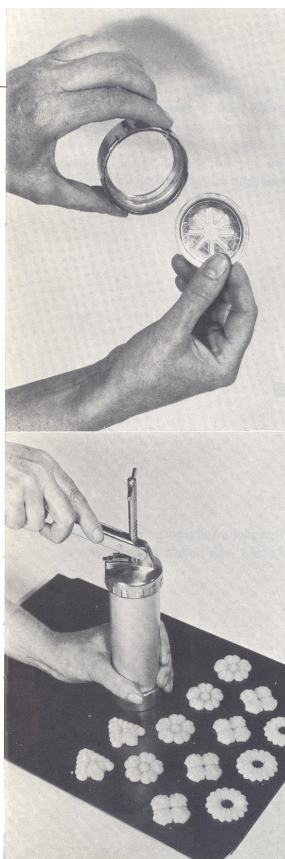
8 3/4 oz. flour, 5 1/4 oz. butter or margarine, 1 oz. sugar, 2 1/2 tablespoonfuls cold water, 1/2 teaspoonful ammonium carbonate. Mix all the ingredients well. Squeeze out the dough in smooth lengths, using nozzle No. 18. Shape the cookies as rings in the desired size. Brush with egg and roll in cinnamon and sugar. Bake at about 440°.

TEA COOKIES

8 3/4 oz. sweetened almond paste, 1 egg-white. Mix the paste with the egg-white. Divide the dough and color it lightly with yellow, green and red candy-colors. The tea cookies can be ejected directly onto a buttered cookiesheet, using various nozzles. Decorate with candied orange peel, cocktail cherries, or almonds and nut kernels. Bake at about 390° for about 8 minutes.

FINNISH STICKS

7 oz. butter or margarine, 1 3/4 oz. sugar, 8 oz. flour, 1 3/4 oz. sweet almonds, 5 bitter almonds. Beat the butter or margarine to a cream. Add the sugar and the blanched, finelyground almonds. Work in the flour. Use nozzle No. 4, with the concave side up. Press out the cookies directly onto the baking-sheet. Brush with egg-white and dip into granulated sugar and chopped almonds. Bake at about 440°—480°.



Insert the required nozzle into the ring, with the concave side facing either up or down, depending on whether you prefer thinner or thicker cookies. Put the ring, with the nozzle in place, on the tube. Before placing the SAWA 2000 on the cookie sheet, operate the apparatus a few times until some dough comes out through the nozzle. Cut away this dough from the opening so that the nozzle will be quite clean.

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Now put the SAWA 2000 on the cold — and lightly greased — cookie sheet and hold it firmly as shown in the illustration. It must not be moved when the cookies are being pressed out. Every movement of the levers squeezes out a cookie onto the cookie sheet, which can thus be filled with cookies in practically no time.

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