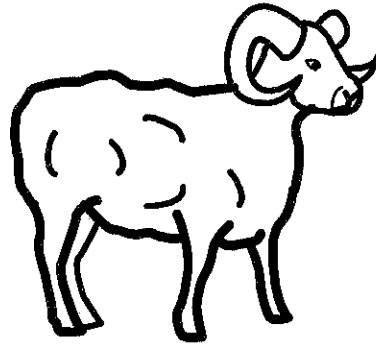
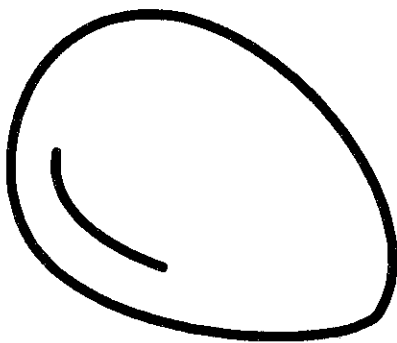


VELIKONOČNÍ

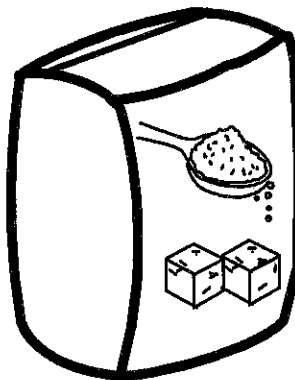
BERÁNEK



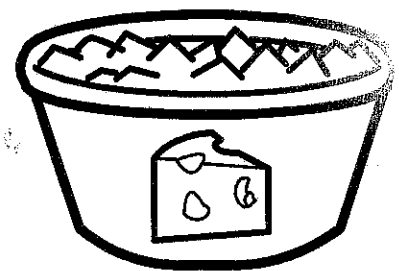
VEJCE



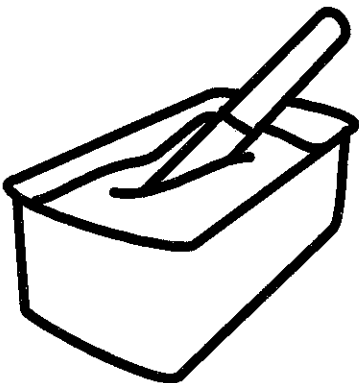
CUKR



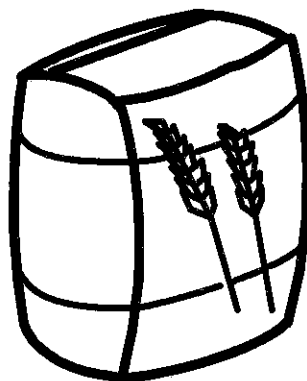
TVAROH



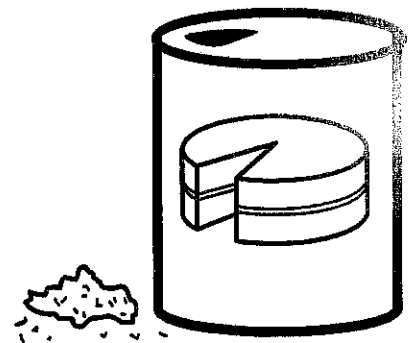
MARGARÍN



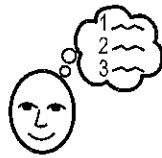
MOUKA



PRÁŠEK DO PEČIVA



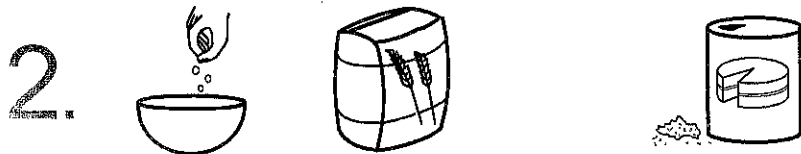
POSTUP:



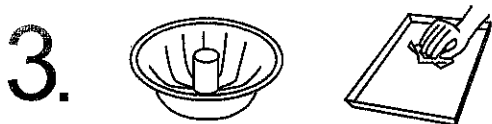
1. MÍCHÁME ŠLEHAČEM VEJCE, CUKR, TVAROH, MARGARÍN.



2. PŘIDÁME MOUKU A PRÁŠEK DO PEČIVA.



3. FORMU VYMAŽEME.



3. TĚSTO VYLIJEME DO FORMY A PEČEME 45 MINUT NA



180 STUPNÍCH. (PŘIBLIŽNĚ I MOŽNO I DÉLE)

180°C

MÁME HOTOVO



VELIKONOČNÍ BERÁNEK - RECEPT



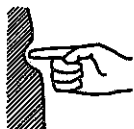
250G MARGARÍNU (NAPŘ. HERA)



250G CUKRU KRUPICE



250G POLOTUČNÝ TVAROH MĚKKÝ VE VANIČCE



250G POLOHRUBÁ MOUKA



1/2 BALÍČKU PRÁŠEK DO PEČIVA



3 VEJCE

3



DALŠÍ INGREDIENCE DLE CHUTI

