

FROM INDIAN CORN TO COOKIES

Cut the pictures and glue them in the right place in the recipe sequence.

Check with the recipe file



*MIX TOGETHER
THE TWO FLOURS*



*ADD BUTTER, PRESSING
WITH YOUR HANDS AND MIX*

*ADD SUGAR, EGG,
LEMON SKIN. MIX AGAIN*



UNTIL YOU HAVE A SOFT MIX



MAKE SOME LITTLE COOKIES

*BAKE THE COOKIES AT
180 DEGREES FOR 30 MN*

*REMOVE FROM BAKING
SHEET AND LET THEM COOL*