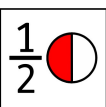




MUFFIN



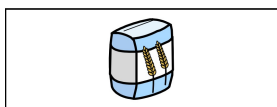
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1/2

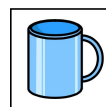


HRNKU

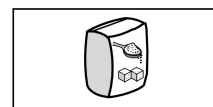


POLOHRUBÉ MOUKY,

1



HRNEK



CUKR MOUČKA,

SUROVINY:

1

1/2

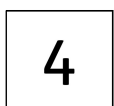
HRNKU

POLOHRUBÉ MOUKY,

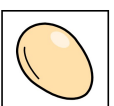
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HRNEK

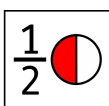
CUKR MOUČKA,



4



VEJCE,



1/2

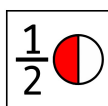
1/2



HRNKU

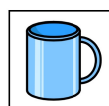


VLAŽNÉ VODY,



1/2

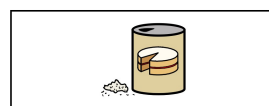
1/2



HRNKU



OLEJE,



PRÁŠEK DO PEČIVA,



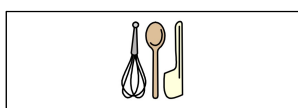
BÍLÁ ČOKOLÁDA,



LENTILKY,



ZDOBNÍ



KUCHYŇSKÉ NÁČINÍ:



KOŠÍČKY NA MUFFINY,



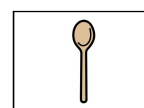
PLECH,



PEČÍCÍ PAPÍR,



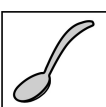
MÁSLOVAČKA,



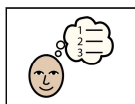
VAŘEČKA,



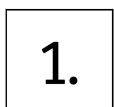
MÍSA,



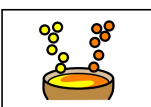
LŽÍCE



POSTUP:



1.



SMÍCHÁME

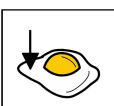


SUROVINY.

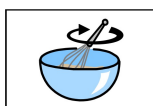
1.



2.



Z BÍLKŮ



UŠLEHÁME



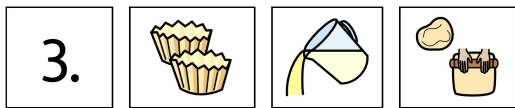
SNÍH.

2.

Z BÍLKŮ

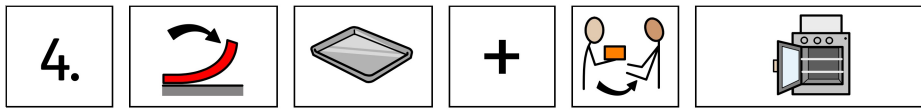
UŠLEHÁME

SNÍH.



3.

3. KOŠÍČKY PLNÍME TĚSTEM.



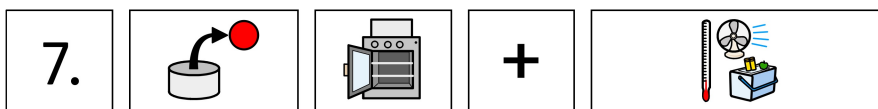
4.

4. POLOŽÍME NA PLECH A DÁME PÉČT DO TROUBY.



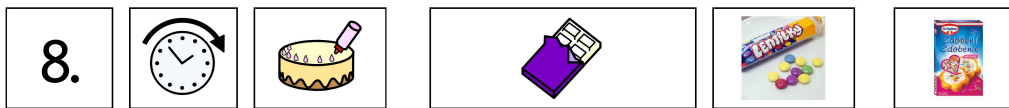
6.

6. PEČEME PŘI 150 STUPNÍCH 25 MINUT AŽ 30 MINUT.



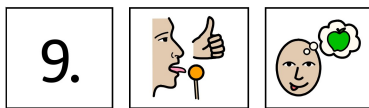
7.

7. VYTÁHNEME Z TROUBY A NECHÁME VYCHLADIT.



8.

8. POTÉ ZDOBÍME - BÍLOU ČOKOLÁDOU, LENTILKY, ZDOBENÍ



9.

9. DOBRŮU CHUŤ.