

I'm not robot!



-- Ich bin dann mal kurz in der Küche --



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I tnnAaFk ad tmhen rhi emere ehcwel .nielk RESMHCRUD MC 61 Eerebo Eid Dnu AyaJorg Ressemchrud MC 52 aC RAW ERETRU EID .tnnAaFk NediechS Eliet iD Ni Rhi Eid NedAaAfbtiuksib ehoh IEWZ NETSEB MA RHII TKCAB ETROT EEEED REED 1 AAAA° hcho os lleppod rAaAfad AAoRy os blah run ehierB red nov reba tsi nebagna negme nehcielg eid tah reih esseid 890117928158732=di&i0=xedni .yrotsbus&602931550409615=difb .yrots?php.yrots?moc.koobecaf .m //: SPTTH AaA e Tetsopeg Negat Raap Nie Rov Stiereh HCUE HCI EBAA TPEZER SAD) Rehcor Orerref (Nlegukokohocs 21) TKCAHEG BORG (EESBnLESaH GLESTHEBURTEBUBUTG (ERRESS. g 05)tetsAaAreg .nelhameg(essAaVAAnlesah g 001)nezlomhcsge(edalokohcsrettibtraZ g 051)nelhameg(essAaVAAnlesah g 08 .nellet hcuE tim fhahcsnediel .eniem reih ethcAaAm dnu enreg hcilfhahcsnediel ehok dn u ekcab hci Naturally, decorated with powdered sugar, chocolate plugs, creams or other things, you can really drop the steam well! oy flight whatever is great are these cake panels, which are available in many different colors, shapes and sizes. they are very stable and you also have a good space to configure and taste a cake. Maybe you dare or have already baked a cake like that? in any case, she was the success in the celebration and is something completely different like a sweet fondant or cake . this blog report contains advertising, the contents of this recipe was never influenced by the sending of the patient, this recipe was developed 100% by me. made of fondant: a small tortendeck seam flight oy on youtube I saw some videos and then I simply modeled the flight oy... It's not that hard! You don't need so much fondant for that, depending on the size... Maybe I'd get you to work with fondant! Today I did a little, but it also has something to do with food! I always find such homemade gifts, the most beautiful raffaello flower oy show ... you need: a polystyrene foam ball, white paper raffaolos red rib without teeth without teeth. to do. There are very different big balls, tofe and co oy flight my ball has a diameter of 12 cm and I used about 3 raffaello packages. wraps the polystyrene foam ball with the white silk paper. Just look closer, tie it up with a steep band next. ruhig can highlight some paper. Then put the polystyrene foam ball in the pot. you can do this with approximately seconds or other glue optogol .negami anU ajucaram-enriB-90084492/otcudorp/moc. adnawadnawadn.ed// .pith(ehcel ed adalemrem ed lm 052 oiraid otcampi ed amerc 2 .raenroh ed ovlop ed nAacarod, tie it up with a steep band next. ruhig can highlight some paper. Then put the polystyrene foam ball in the pot. you can do this with approximately seconds or other glue optogol .negami anU ajucaram-enriB-90084492/otcudorp/moc. 1-mc54x54-murd-ekac/ed.nozama.www//.pith nozama edesd mc 54x54 ed ednary nat letsap eS .sacserf saseref ed otreibuV y otcampi ed amerc noc odatroceD .elbac noc naAcor eis sodal soL .letsap arap amerc anu noc odatroc y odadnuf): secev sod oremAAn omsin le elat ogeul y adanimert asam al datim al a czuder euq AsA ajoh rop sapac sod y oremAAn nU .rooP-napizraM rooPf rednalaAM /10/5/102/ed.topsgolb.asileofnehcuK//.pith): asil. oefnehcuK ne selbinopsi nAise otse arap senoicurtisni sJAm atecer narg anu .napizraM ne netsinoc soicrAAnun seletsap sotsede sotserp soL ... ed sAvart a erim y "matelE tmadnoT" eserni etnemelmisS lebuTuoY ne oediv ed siebAaAm mil Nutella eingestrichen und nochmals fAaVA eine Stunde kalt gestellt. Zum Schluss mit Fondant eingedeckt, aus Fondant eine Schleife hergestellt und Blumen aus Esspapier auf die Torte geklebt. Eine sehr leckere Torte .) Diesmal in einer Kastenform gebackener heller & dunkler RAaAhrteig (For example) in zebra patterns. Coated with whole milk cup. For this, I used all the leather of Livani Finest Chocolate's milk ... Children's bar (approximately 33 EMPINETEROS) put it around it and with intelligent color. Happy Birthday of small individual candles. Number and Fondant Name of Funicakes. Finally, with the decorative decoration of the band and the decoration of the silver Azide .) This blog report contains advertising. Vivani & Funicakes never influenced the content of this recipe, this recipe was developed 100% per ma. INGREDIENTS: MASS: 6 EGGS 150 degrees of AzAaCar 100 gr Harina 50 gr Dining room powder of strong oven 2 tablespoons Bakedkako Vanilla aroma fla: 250 flaus of mascarpone 2 tablespoons of azAaCar brunette 1 small can AzAaCar decoration of choice of choice of food choice of its choice: preheats the oven to 180 degrees, place a form of spring of round cake with baking paper. Separate the eggs, roof the clear egg clear and slowly pour the AzAaCar. Leave the whole matter a lot until the dough is pleasant and firm. Fold the egg yolk to and after individually and the vanilla aroma also. Mix the flour, the baking powder, the food palette and the cocoa for baking and seven to the mass of proteece . After 15 minutes, you can do an initial test to see if the dough is over, if the dough is over, for another 5 minutes. After baking the cake, retain it from the oven, let him get out briefly, give him to get out of the spring tray and carefully remove the baking paper. Let the cake come out completely. Meanwhile, open the mascarpone briefly with the AzAaCar Moreno. Add some samdarinas lump in the To shout the mascarpone. Drain tangerines well, well nemaN tim etteklepmiW yabe ieb neuaq uz ilaB & releipS + erotllabAAuf :oked rekuzerduP rg 002)nothiW nov ebrafnetsaP netsb ma ebafraletimsnebel .enAAaARG nekcolfsokok rg 002 rektro rd nov emercseidarA okohCS gnuckaP 1 .jgnippt lhaW hcan nebrafletimsnebel) .Hlak (HCLIM LM 052 EmergalchS NetAaAht 2: gnullAaAF oakakcab rg 02 revlypkab lt 1 rekuZ rg 09 refo 3 ekraaAfsesiesp rg 52 Lhem rg 05: AaFj Nekcab X3 Giet .Netatuz rhi ihu jetzt ausAaAhlen um Platz fAaAr die Smarties zu schaffen. Dabei lAAAsst Ihr rundherum einen Ca 1 cm Rand und auch einen Boden. Die Marmelade erhitzen und fAaVAAssig werden lassen. Den Kuuchen von innen damit bestreichen, kurz antrocknen lassen und mit Smarties fAaAllen. Ca 3 Packung. Dann den Oberen Teil des emergalchS netraAaFeg red tim retiw hcafnie nnaD .nebeg etutzripS onie ni emergalchS etbraAaFeg eid hcafnie iebad. neztripsua reprAaAK nenie emergalchS rethraAaFeg sawtie time nednirrev uz redeiv nehcuK nneD hcstipo mu gitt im rhi tnnAaFk tztE)mrofgsnrettemhCS etnaneg os enie rhi tmmokeb os .nenh hcan neties netednuregiba eid & neAAua hcan slieweJ neties nedareG nedieb eid negzie iebad .relleTnehcuK nenie fua tztE rhi tgel netfAaAhnecuK nedieb eid .nehciertsegnie murehdnru emergalchS neAAieW red tim tztE driv etfAaAhnecuK edeJ .nedienhcschrud lammie gittim nehcuK eid nuN .nemhen knarhcslhAaAK med sua redeiv nehcuK ned tztE) .nebrAaAf ebrafletimsnebel tim & neliefua nehcluAA hcS enielk ni emergalchS ehcltser eid rhi tnnAaFk tieznehcsiwZ red ni .snehcuK seb soleaffar eid nov nehcuarb esseid .nemhen etieS ruz)IE etfuAAaAheg 5-4 aC (emergalchS red nov sawte .nekcVAArnda etroT eid mu nuaZ sla staktik eid .nehciertseb mureh dnur nehcuK ned emerC nehcltser red tim dnu nesAAl dnaR rAaAfad .nerhVAarna emergalchSokohcs eid tieznehcsiwZ red nE .nessal netlakre nemmoklov dnu nesAAl reipackaB med * mroF red nov .nessal nelhVAkba zruk nekcab med hcan .nies regneAAl hcuA redo rezrVAk tiezkaB eid nak ekraAatsnetO hcan eJ .nekcab netuniM 03-52 aC dnu neAaig mroF eid nE .nebehretu zruk slamhcon dnu nebeg uzad amoroellinaV ssuhcs muz .nebehretu & nebeis uzad revlypkab & ekraAatsnesiesp .IheM eiw netatuz nenockent eid & nebehretu hcan dnu hcan eblogie .mrouad netuniM 6-5 rhaAfeynu nnak sad .nexim emerC .neAiew netsef renie uz *nessal nlesiermie masgnal rekuZ iebad .negalchS flets Aiewie .nennert reiE .negelsua reipackaB tim nedob ned netierehrov mc 02 aC nov ressemchrud gnirkcaB nenie redo mrofgsnnehcuK ednuE emie .nezichrov ezihf retmu/rebo darG 071 fua nefO ned .gnutierebuZ .menielk (taktik netVAAT 2-1 soleaffar gnuckaP eAorg 1 :oked hclim lm 052 oakkaB IE 4 emergalchS nehctVAAT 2 :amoc amoroellinaV nehctVAAT 1 rekuZ rg 001)M eAAaRG 3 redo (reiE enielk 4 revlypkab nehctVAAT 2/1 ekraAatsnesiesp rg 52 lhem rg 05 .gieT .netatuz etrot Aaps ...rednik emie nereiroked usw okeduertS .seitraMS Set DUPRO oder other frequent chocolate bars. In addition, for example, Samrtis, M&M, Toffifee, Ferrero Rocher or other sweets can be located. This cake is really for all ages! INGREDIENTS: MASS: 4 bodies of cookies 6. 1 TAaAtchen Schlag Cream 125 ml of 125 ml Decorate the milk: 3 Daily impact cream 375 ml of milk coloring coloring causes you to choose the decoration of the garbage of AzAaCar after its choice: a metal shot with metal with a diameter of approximately 26 cm and a mint of 30 cm. Film Creamlion baking paper barbarians when you can get out of the rubber where you can remove your legs and click on it again. Preparation: First you must bake 4 bodies of cookies with a diameter of approximately 24-26 cm. Place the oven to 170 degrees. Separate the eggs, beat the egg whites, pour the AzAaCar and beat it into a firm and white dough. Slowly bend the egg yolks. Shark and fold in the flour, more steep and baking powder. Place the dough on a spring tray lined with baking paper and bake for about 12 minutes. Hornea this mass 4 times! Let the 4 bodies of cookies completely baked hit. Meanwhile, you can prepare all creams to fampfar and decorate. Complete: Speed the chocolate cream according to the instructions, fold in chocolate drops, pygella them. Calculate the impact cream for cutting according to the instructions and pygers. I also use the impact cream for decoration according to the instructions, deliver the color of frustrated and pygal them. After the bodies of the cookies appeared completely, the metal ornaments are established with an adhesive movie by noC noC .etp le ne oeAaC le y 8rapsid le ne satelag ed esab armpir al euotoc .alractor sadeup eurg arap sJAm oAop ni alucAAep al gjeD .setrap nnaD .nies renielk hcuA reba nnak mroF eid .jressemchrud mc 62 (netierehrov mrofgsnnehcuK ednur emie lesbraE elahS 1 ottoG negnatS 4 hclim lm 052 emergalchS nehctVAAT 2 > gnullAaAF revlypkab LT 1 oakakcab IE 2 M eAAaRG reIE 3 lhem rG 041 rekuZ rC 031 : gieT 3 lhaW hcan netielkVAaAS neredna tim hcuA helrVAAtan negartG .nellVAaf obbirah tim se hci etmnoK os .jert ymmudnetroT niem raw nenni nelk .netielk netVAAT 2-1 soleaffar gnuckaP eAorg 1 :oked hclim lm 052 oakkaB IE 4 emergalchS nehctVAAT 2 :amoc amoroellinaV nehctVAAT 1 rekuZ rg 001)M eAAaRG 3 redo (reiE sUA run tsetp eis .gatstrubeG .y 8rapsid muz knehcseG niE 04 kcmhcsge hcuA tah dnu neguleg tug anag lAm etrsE sad rVAaF rim tSI .gnullAaAF neniradnaM enhaS krauQ renie tim giettiuksib relleh nie raw se ehualg hci .kanhcs knihCS ieiV enhO oicogen etroT tdnadnoT etrsE rella eniem raw sad auvarentAa mishnaW ... nellets lak nererivs muz sib dnu knarhcslhAaAK ned ni ba .nereiroked nelreP/nrezrh/nemulB rekuZ tim nssalrehVAa hcuE tsi sad eiW .nereiroked dnu nebeg ehlVAAtztirpS rethcsnVAaAweg tim letuebtirpS nenie ni emergalchS etbraAaFeg eid .nekcVAArtdtsf sawtie snu neztes nier) .nenieB enhof (ebraB eid dnu nedienhcsuareh)mc 2 aC (.gnufiereV .nenielk renie tim koreiV senielk

nie gittim ,nemhensuareh redeiw nehcuK ned nelh¼Ák ednutS red hcaN ,nellets lh¼Ák ednutS enie r¼Áf redeiW ,nehciertsnie murehdnur emercgalhcS netbr¼Áfegmu red tim tztej eznag saD ,nenrefrne eiof ,neheizhcoh less¼Áhcs ,nezz¼ÁÁts nehcuK ned dnu negel less¼ÁÁhcs eid fua ettalpietroT nenie ,nemhen knarhcslh¼Ák med sua less¼Áhcs eid nednutS iswz hcaN ,nellets tlak nednutS 2 snetsednim dnu nerewhcsseb less¼ÁÁhcs/relleT menie tim dnu negalhcsmie eiof ,neAeilhcsba nedoB menie tim ,nehcg rov retiew os ned¼ÁB nehclitser ned tim ,nehciertsnie emercokohcS tim redeiw dnu neztes fuarad nedoB netiewz ned dnu nehciertsseb Morir bored a little peneer. Beat eggs and sugar with the kitchen machine for about 15-20 minutes until the volume has tripled. Sift the flour, baking powder and backkao and fold in with a wooden loop. Enter the springform pan and bake for about 25-30 minutes. In the meantime, beat the impact cream with milk, under which one of the cream of the cream 2 rods add chopped giotto and vanilla aroma. Cold se Hintcha. After the biscuit cake baked, it is completely cool. Cut the cake horizontal into three duhes. Place the first floor around a cake ring again and brush with the gift of the Giotto cream. Cut the strawberries in the slices and place on top. Second floor on it, spread again, cover with strawberry and take off with a floor. Lay yourself 5-6 nice strawberries for later. Chill for an hour and then brush with the remaining pure punch cream and decorate. Decorate the cake with the chopped snaps, entire Giottos and backbeaous strawberry as well as a mood. Chill for at least 2 hours. Preparation: First bake the bright Viennese cake. I baked the recipe twice because I wanted to have three even thick bumps. There is a good for you for you, I opened 2 dairs of impact cream with 400 ml milk. 150 gr down and finely ground hazelnute. Then I chose every floor with the juice of half an orange so that it is juicy. Then layer the bumps with the cream in between. Put the first two layers of creme ruihg polla. Refrigerate a dukes of the last cake ground. Then chill for 2 hours. Then cut out a round marzipan blanket in the size of the cake. Say best with the cake ring. En 12 ieb hcua se baG ,tl¼Á¼Áfeg resiaB tim hci ebah emu¼ÁArnehcsiwZ eiD ,tfuakeg NOITCA ieb hci ebah neD ,tkcsetseg ymmuD ned ni illoL neseir nenie hci ebah nebo znaG Á,nednewrev legeiR eredna redo etterugoY ,edalokohcsredniK hcua ad tnn¼Á¼Ák rhl ,negitsefeb legeiR eid solmelborp hcua rhl tnn¼Á¼Ák mnaD ,nednarmu dnabebeK megitiesleppod tim symmuD eid lamnie negitsefeb uz legeirokehcS eid mU Á,nehcg ned¼Á¼ÁL ni redo neuahcs spois enilno neredna ni hcua ad rhl tnn¼Áomm hcilr¼Á¼Á .YABE IB NEMROF NEMROF NEMROF NENEDEIHCSREV DNU NEUR¼Á¼Á, NEBRAf NEBRAf NEBRAf NEBRAf NEBRAf NEBRAf NEBRAf NIBRAF NIBRAF NIBRAF NIBRAF NIBU RH IMMOKAC) DROBEKAC (NettalpietroT ehelos ÁTsturgEw thein, fua hcua dnu negitsefeb dnabebeK megitiesleppod tim netsseb ma ymmuD nedej ,lepatseg rednaniéfua mnaD hci ebah eseiD Á,tlletseb yabE ieb symmuD netrot 3 sua teS nie r¼Á¼Á¼Áfad rim ebah hcl ,nehcam uz hcafnie znaq tsi Á,nedeihcsne r¼Á¼Á¼Áfad hcua mnad hcim hci ebah timos dnu olupud netsbeil ma gam eis á muchtime * gatstrubeg muz ETHCIN r¼Á¼Á¼Áf knehcseG sla se bag eiD lse nebeil r¼Á¼Á¼Á uzad tnakorK dnu sottoiG raap nie hcon mnaD ,nereiroked dnu nehciertsnie emercgalhcS tim ,nell¼Á¼Á¼Áf emerC nelknud dnu nelleh red tim sliewej ,nekcab ned¼Á¼Á¼ÁB tiuksib 3 medre¼Á¼Á uA ,neg¼Á¼Á¼Áfuznih kcamhcsG hcon tsbles rhl tnn¼Á¼Ák nnaD ,emercgalhcS tsiem hci ednewrev semerC eid r¼Á¼Á¼Áf ,emercokohcS thcihcS renie dnu emerC ottoig ellinaV thcihcS renie tim tl¼Á¼Á¼Áfeg ÁÁÁÁ¼Á¼Á gam nam EIW nereiroked ,Nelletsreh semercnetrot eredna redo kcamhcsgeg nenie r partiesb nehciertseb nn¼Á¼Á¼Áement alletun redo edalemram TIM hcua nnak ETHCEMRAM ETHCE. tsi resseb neztrips muz znetsisnoK eid timad nessal nelh¼Á¼Ák ednutS en lamtsre sllafnebe dnu negalhcsegfua hclIM Im 053 tim tim emercgalhcS nehct¼Á¼Á¼ÁT 3 lamhcon hci ebah mureh dnu r okeD eid r¼Á¼Á¼Áf ,nell¼Á¼Á¼Áf sottoiG tim ettiM eiD ,tllor kc¼Á¼Á¼Á Ruz Redeiw Thcin HCIS SE TIMAD NELLETS ROVAD OTTOIG ,NEBEG ETROT EID FUA Dnu Nellornie neá¼Á¼Áfua hcan eztips, ned ienhcsc k¼Á¼Á¼ÁÁts nehcuK nehcuK Á € ° ° ° á á á ° ° ° or retestw rhl tednif tpezer sad á € ° ° or retestw sawte rhl tednif uzad tpezer set á ° á € Á ° fuard nleguK oleaffar eznag raap nie hcon ssulhcS muZ ,nereiroked dnu nehciertsnie enhasokohcS red tim dnu nenrefrne githcisrov gnimetroT ned tsi tlh¼Á¼Á¼Ákeghcrud tug nehcuK red nneW ,nellets tlaK ,negalhcS fiets oakakkaB IE 3 dnu rekuZ sawte tim enhasgalhcS Im 005 eretiew tieznehcswZ red Ni ,nellets pressure NENNUNS 2 LAMTSRE DNA FUARD LENKCED SLA NEDOBNOTR NEDZTEL NED ,NEHRCIERTSREV EMERC EHCILTser DNA FUARD NEDOBNOTROT NETSHCUS. Non -Nekcah Nielk Soleaffar 51 Hcanad ,Tah Nednunubrev Wedlas Sella HCIS SIB market marketfgretre Enopracsam RG 052, Negalhcsgeg Fiets Sawte Tim Enhasgalcs LM 002 ,Netkudorp Gitref ,Tim Redeiw Lam hci ebah r¼Á¼Á¼Áf ad ! I don't see EKNEHCSEg eá € ááá Elliot hcilkrw Nam Nnak Suarad - Sua Lam SE Treiborp á á,tot eá fi ájorg thcer en don donkey tsi. Nard Murd Murd Mella ibi hci hci gal hsilsierp. HCON SSULHCS UHAG.

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