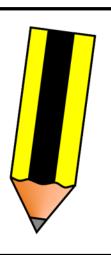
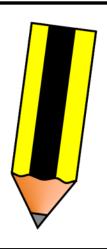
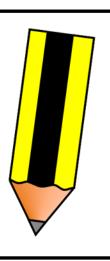
## recipe



COOR



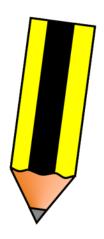
bake



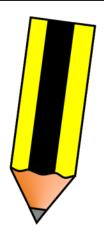
## instructions



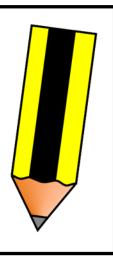
### equipment



ingredients



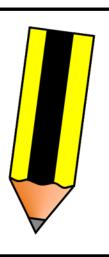
You will need:



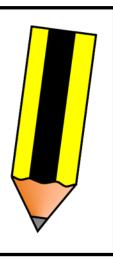
first



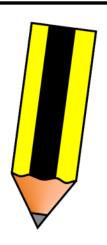
next



### then



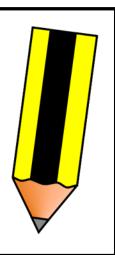
after



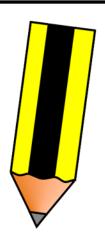
before



### once

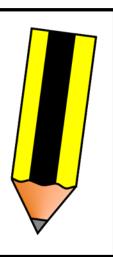


when

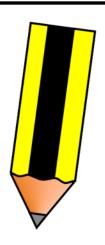


secondly

## thirdly



chop



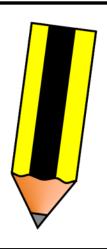
grate



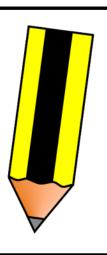
### slice



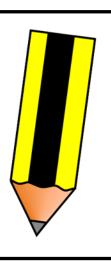
### turn



knead



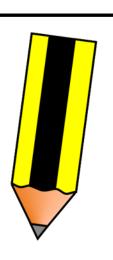
### melt



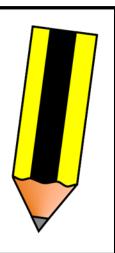
mix



pour



## Sift



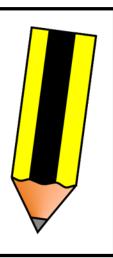
### spoon



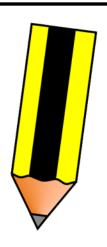
## sprinkle



### stir



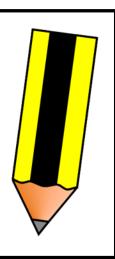
## weigh



whisk



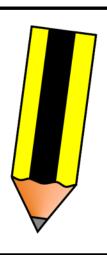
### cut



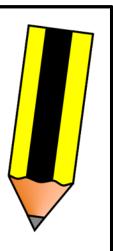
### heat



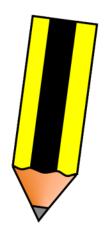
### hot



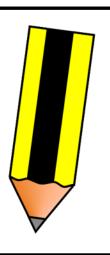
## piping



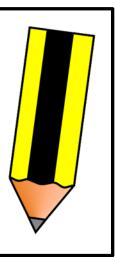
steaming



boil



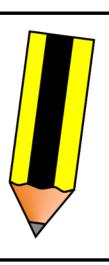
## boiling



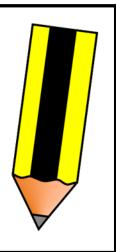
## squirt



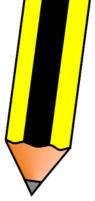
hob



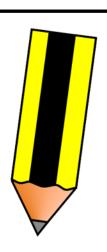
### oven

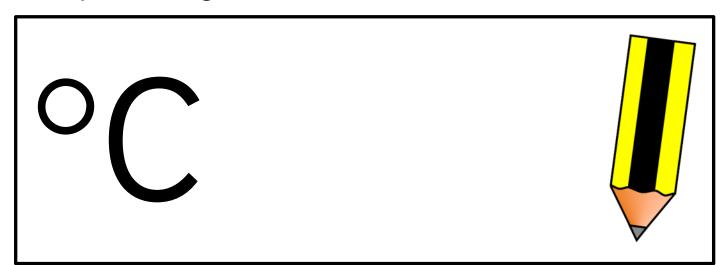


## microwave



degrees

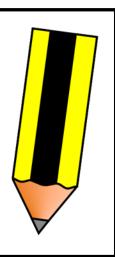




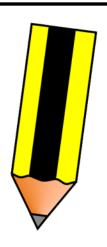




## knife

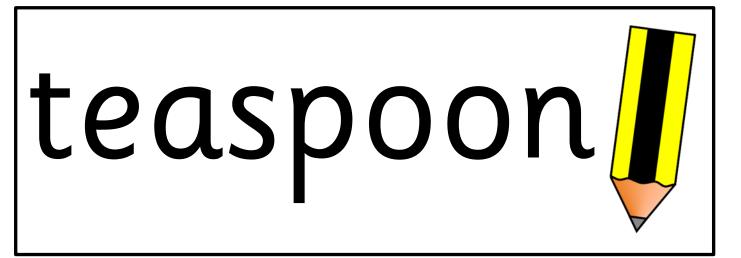


fork



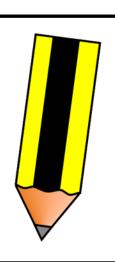
grater



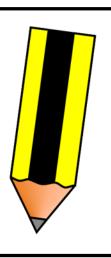


## tablespoon

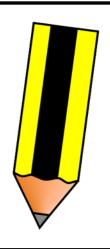
### grams



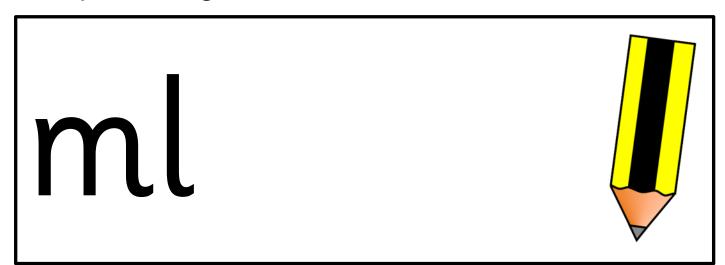
### scales



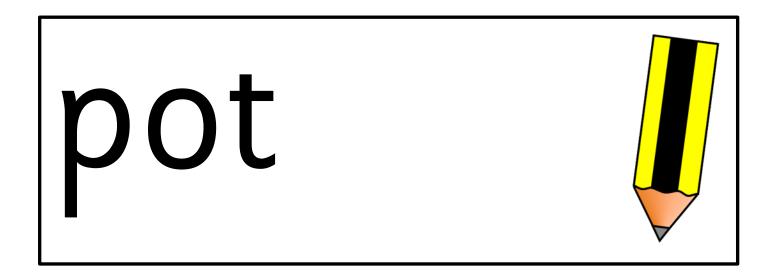
### litre



millilitres

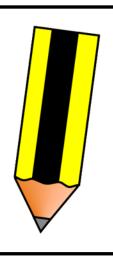




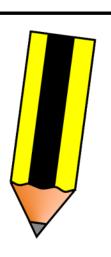


# saucepan

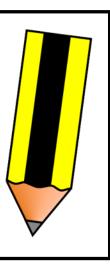
pan



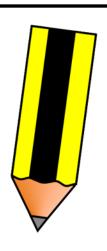
fry



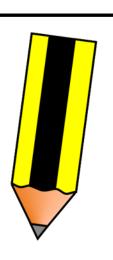
## minutes



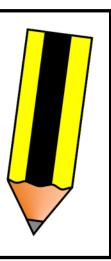
tin



plate



## bowl



tray



COOL

