

A gingerbread cake

A recipe:

for real cooking and for learning vocabulary:

Ingredients:

- 2 cups of flour
- 1 teaspoon of baking soda
- 1 bag of ginger baking powder
- ½ cup of oil
- ½ cup of sugar
- 1 cup of milk
- sunflower seeds
- raisins
- 2 eggs





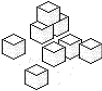
In the bowl mix flour, sugar, soda and baking powder with milk, eggs, oil, seeds and raisins. Stir it until you have smooth dough.

Put a little bit of oil on the all size of a baking sheet and give it into a warm oven. Bake it for 30minuts. When the gingerbread cake is cold, cut it into peaces. You can also put a little bit of whipe cream on each peace when you serve it. Good appetite!

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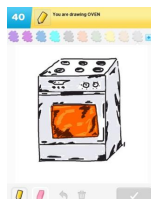


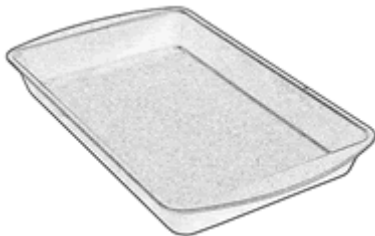
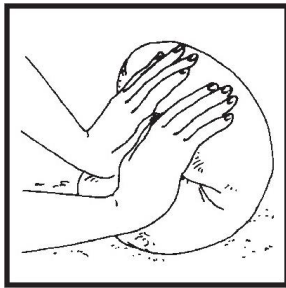
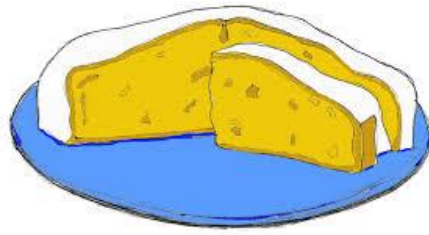
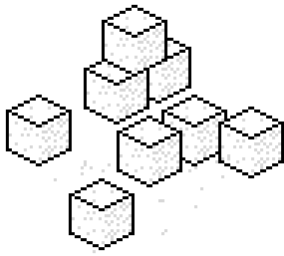
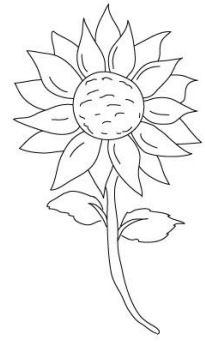
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flour	baking powder	sunflower seeds
sugar	gingerbread cake	whipe cream
smooth dough	stir it	an oven
baking sheet	raisins	bake it

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