

WENTELTEEFJES



Voorbereiding

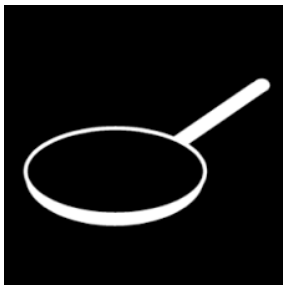


Handen wassen

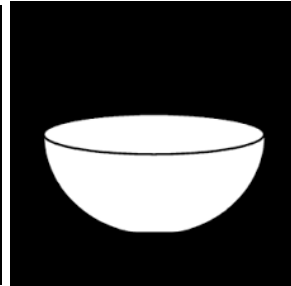


Kookschort om doen

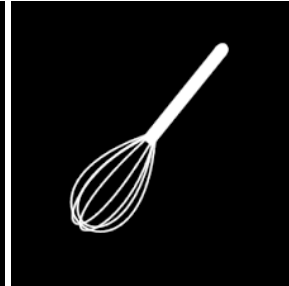
Benodigheden



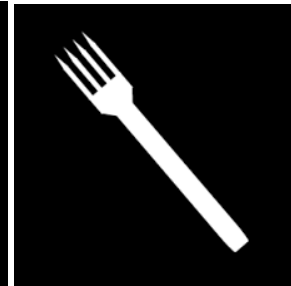
Pan



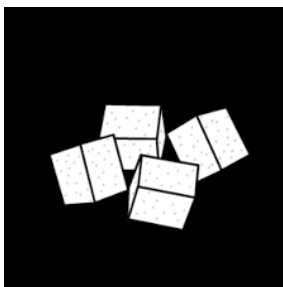
Kom



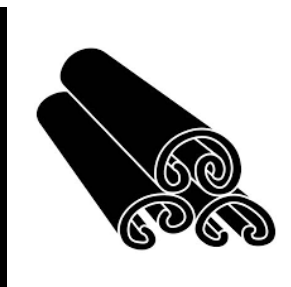
Garde



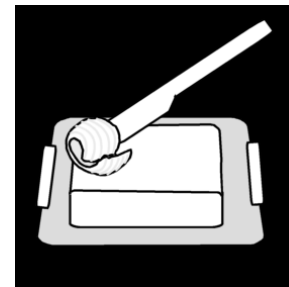
Vork



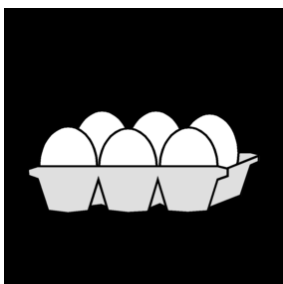
Suiker



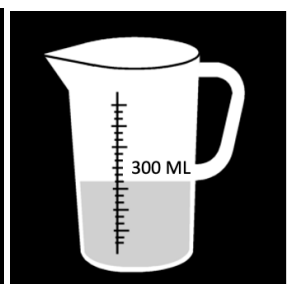
kaneel



boter



2 Eieren



Maatbeker



Melk 300ML



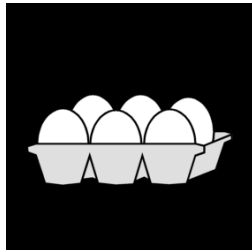
Bord en bestek

WENTELTEEFJES



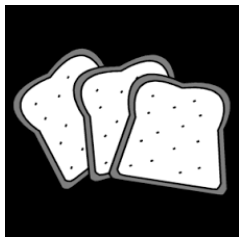
Bereiding

STAP 1:

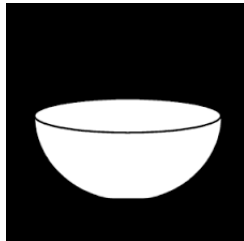


Mix de 2 eieren, 300 ML Melk, 2 TL kaneel

STAP 2:



+



Haal 2 sneetjes brood 1 voor 1 door het mengsel en laat ze op het bord uitlekken

STAP 3:



Smelt in een pan een klontje boter

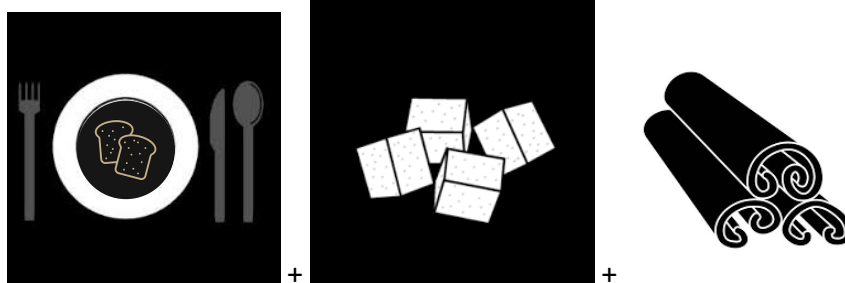


Leg de 2 sneetjes in de pan met het vuur laag
Bak de wentelteefjes aan beide kanten bruin in 5 minuten

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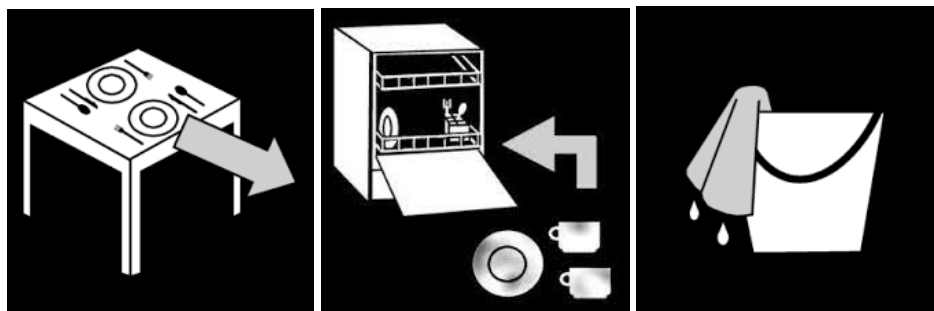


STAP 4: SMAKELIJK ETEN



Leg de wentelteefjes op de borden en bestrooi met suiker en kaneel

STAP 5: OPRUIMEN

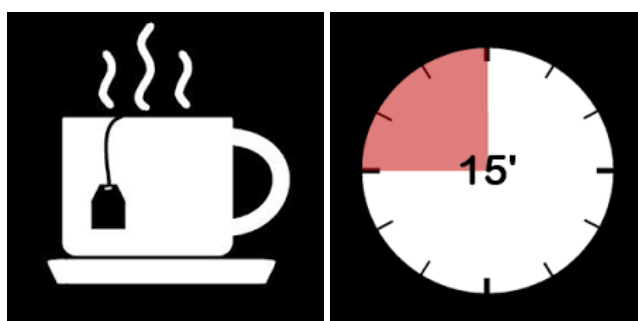


Tafel Afruimen

Vaatwasser inruimen.

Keuken poetsen

STAP6:



Thee Drinken

15 minuten

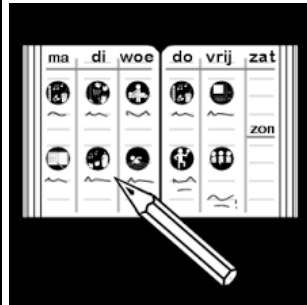
WENTELTEEFJES



STAP 7



Naar huis



Nieuwe afspraken
maken