

HAPPY HALLOWEEN



Jack-o'-Lanterns!

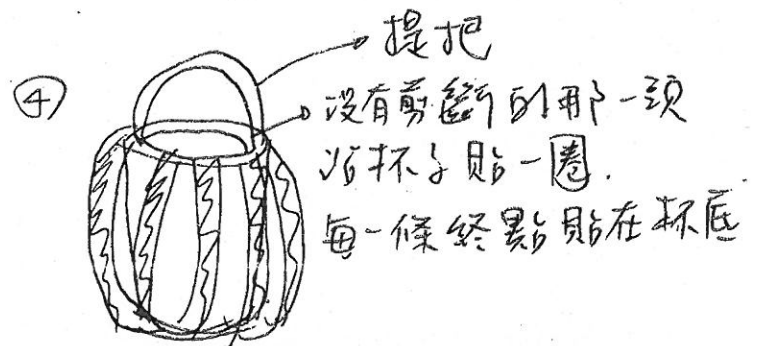
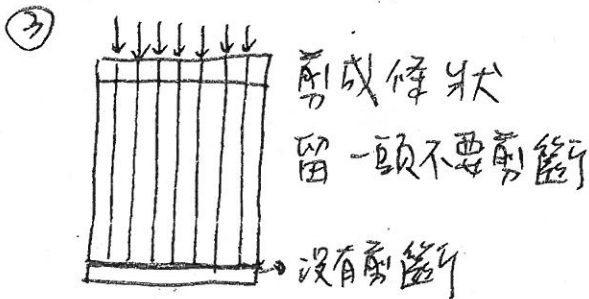
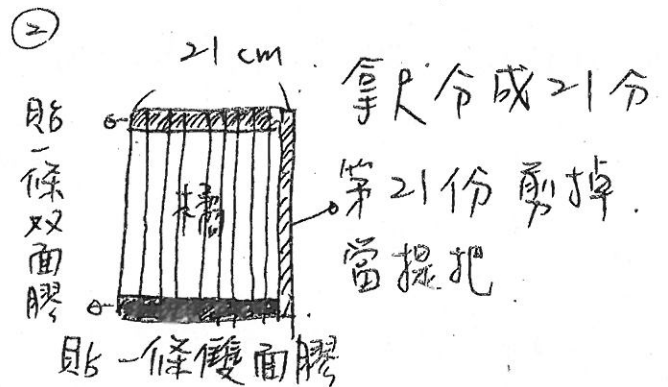
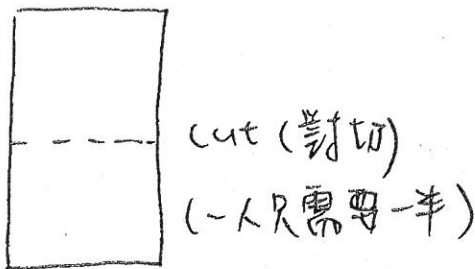
You need...

- a paper cup
- orange and black paper
- scissors and glue(double-sided tape)



How...(圖解)

① $\frac{1}{2}$ A4 orange paper



⑤ face (表情參考)

△ △ △ 很多 triangles (眼睛 鼻子)



自由發揮

The Witch Fingers

You need...

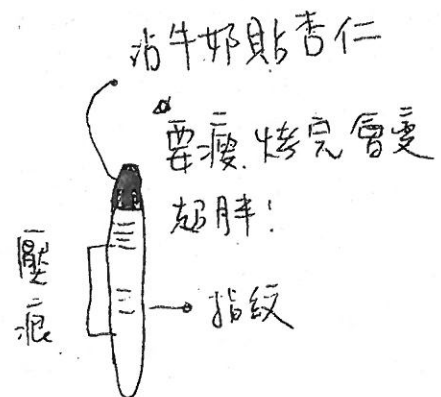
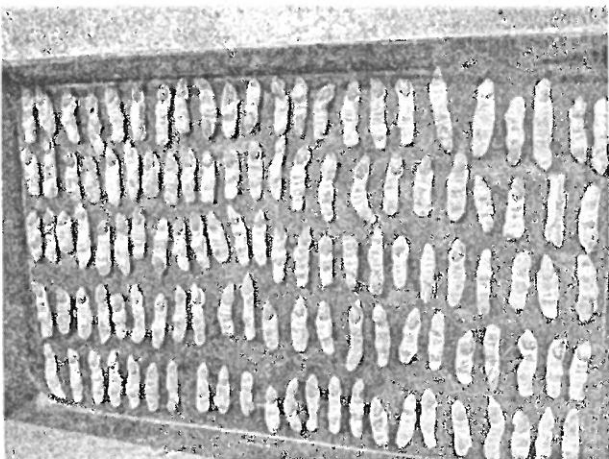
- sugar (細砂糖) 60g
- black sugar(黑糖) 60g
- one egg(蛋)
- salt (鹽)2g
- cake flour(低筋麵粉) 300g
- almond(杏仁粒) 70
- milk(牛奶) some
- unsalted butter(無鹽奶油) 130g

*草莓醬可有可無

Recipe

講中文好了...好累。XX

1. 奶油加細砂糖、黑糖打發變白。(盡力就好)
2. 加入鹽巴跟蛋液(分次加入)。
3. 加入過篩好的麵粉。
4. 取 8g 做成手指形狀，黏貼杏仁(用牛奶)



5. 170 度/140 度，烤約 25 分鐘

*可以用草莓醬點綴