



• **375** **GRAMOS**

• 375 GRAMOS



• **170** **GRAMOS**

• 170 GRAMOS



• **1**

• 1



• **125** **GRAMOS**

• 125 GRAMOS



• **12**

• 12 GRAMOS



1

(1





1

1.



CON

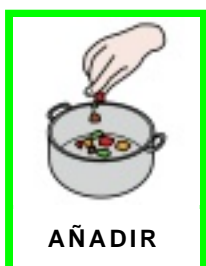


Y



2

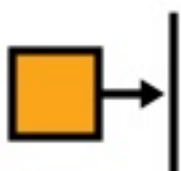
2.



FUNDIDA



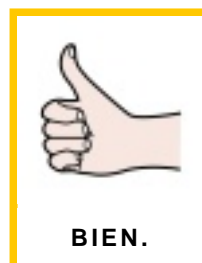
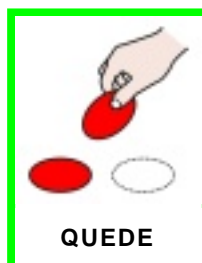
Y



HASTA

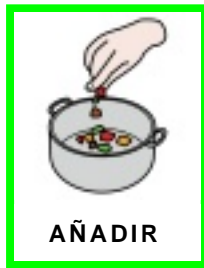


QUE



3

3.



AÑADIR



EL



HUEVO



Y



VOLVEMOS

a

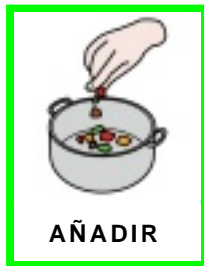
A



REMOVER.

4

4.



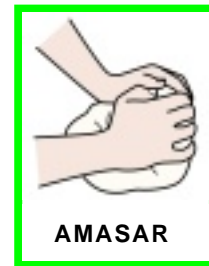
AÑADIR



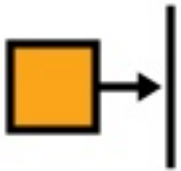
AZÚCAR



Y



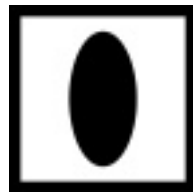
AMASAR



HASTA



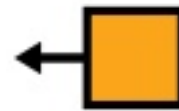
CONSEGUIR



UNA



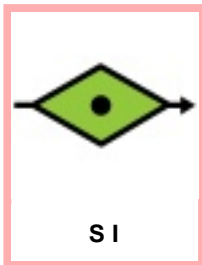
BOLA



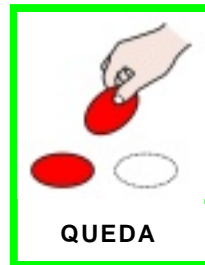
DE

MASA.

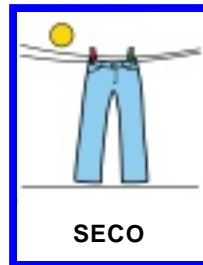
MASA.



SI



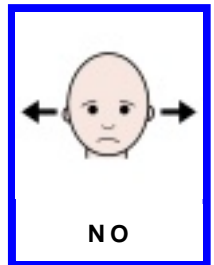
QUEDA



SECO



Y



NO



CONSEGUIMOS



HACER



LA



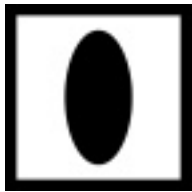
BOLA



PODEMOS



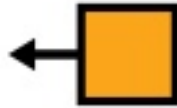
AÑADIR



UN



POCO



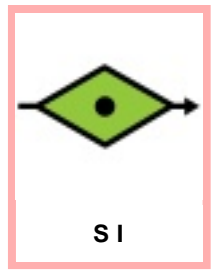
DE



MANTEQUILLA,



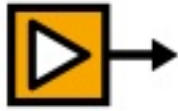
Y



SI



PASA



AL

REVÉS

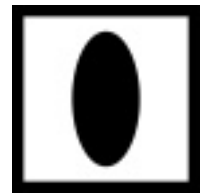
REVÉS



PODEMOS



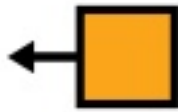
AÑADIR



UN



POCO



DE



HARINA.

5

5.



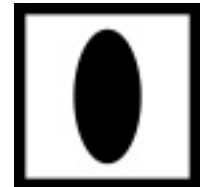
ESTIRAR



LA

MASA

MASA



UN



RODILLO.

6

6.



HACER



FORMAS

a

A



LAS



GALLETAS.

7

7.



CALENTAR



EL



HORNO

a

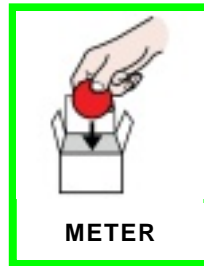
A

180°

180°



Y



METER



LAS



GALLETAS

10

10

15

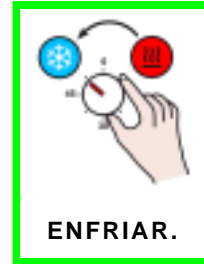
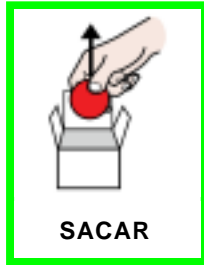
MINUTOS.

15

MINUTOS.

8

8.



9

9.



....

....