

Handout 20. **The recipe for the magic cake: Excerpts**

*Melt the butter, then mix in half of the sugar...*

✂-----

*Pour in the milk...*

✂-----

*Mix well.*

✂-----

*...repeat the following process 18 times...*

✂-----

*Flip the crepe and cook the other side*

✂-----

*Wash the raspberries.*

✂-----

*While the raspberries dry, prepare the whipped cream.*

✂-----

*If the batter is too runny, then add a little flour.*

✂-----

*Make the 24 mini cakes...*

✂-----

*Decorate with 3 raspberries.*

✂-----

*Sprinkle with powdered sugar.*