



Primary School 'Sveti Sava'
Požarevac



My Recipe



Sandwich

by Jelena

The ingredients we need: margarine, cheese, ham and bread. We take the bread and spread margarine on it. Then we put ham and cheese and over that we put another piece of bread. We take a toaster and toast a sandwich. After 5 minutes we take it out and our sandwich is ready.



My Recipe



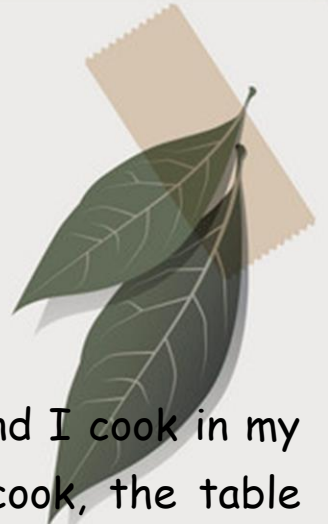
Pancakes

by Lazar

Mix milk, flour and sugar in a bowl. Next, put the mixture in a frying pan. Fry for a few minutes and flip it over. After that, spread jam or nutella. Now you have got pancakes.



My Recipe



Pizza burek

by Aleksandra

Mom, grandma and I cook in my house. When I cook, the table is full of food. My recipe for cooking well is a love of cooking. Today I will cook and my specialty is pizza burek with meat and mushrooms. I often

make mushrooms with meat. I need mushrooms, meat, eggs and flour to fry. While it is frying, I roll out the burek dough. I put the ingredients for the pizza on the first layer and I do that 5 times, then I put it in a round pan and leave it to bake. I remove the mushrooms and put them in a nice

plate. I set the table. At that moment, my whole family gathers around the table. It's nice to know how to cook.



MyRecipe



Milkshake

by Marija

*2 scoops of vanilla ice cream

*1 cup of milk

*3 tablespoons of ground plasma biscuits

*1 banana

Put banana and milk in a blender and blend. Add ice cream and plasma and mix all together. Pour into your favourite cup and enjoy!



MyRecipe

Donuts

by Martin

Ingredients

800 g flour

2 eggs

400 ml milk

50 g yeast

1 tablespoon sugar

1 teaspoon salt

50 ml oil

one lemon

powdered sugar as desired

various glazes as desired

Make the dough and fry it.



My Recipe



American pancakes

by Iva

In a large bowl, mix the flour, baking powder, salt and sugar. Make a hole in the center and pour the milk, egg and melted butter and then mix

everything together. Put a pan on the stove and turn on medium heat and put a little bit of oil in it. Pour the mixture on the pan using a soup scoop. When bubbles start forming flip the pancake and

cook for another minute. When you're done serve with maple syrup.



My Recipe



Chocolate balls

by Milica

This is recipe for chocolate balls with biscuits. In a bowl mix 300g of ground biscuits and 150g of powdered

sugar. Add 150g of margarine and all stir. Add ground chocolate and stir all ingredients. Pour 2dl of orange juice and unite everything. Leave for half an hour in the fridge. Take out from the fridge, make balls with your hands. Roll the balls in ground

biscuits. Finally pour melted chocolate over them.



MyRecipe



Apple cake

by Andrija

In a bowl mix 2 eggs, sugar, 2 cups of oil, 2 cups of milk, 7 cups of flour, 1 baking power. Pour the mixture in a mould and put 7 grated apples on the mixture and bake.



My Recipe



Chocolate muffins

by Tamara

Melt and mix chocolate and butter, then set aside to cool down. In another bowl mix four egg whites, then add sugar and the yolk. When the mixture lightens up, add flour, chocolate with butter and baking powder. Put the mixture in cupcake liners and bake for 15 minutes in an oven at 180°C.



My Recipe



Scrambled eggs

by Katarina

For this recipe you need eggs and oil. First you put eggs in a bowl and beat them. When you are finished, turn on a cooker. Put oil in a frying pan. Pour eggs into the frying pan. Flip. I hope you like kajgana.



MyRecipe



Princess donuts

by Sava

Add 150 grams of oil and a little salt to 1/2 liter of water. When it starts to boil, add 300 grams of flour and remove from the heat. Add 8 whole eggs

one by one to the cold dough. Squeeze small cups and bake. FIL: Whisk 6 egg yolks, sugar as desired and 150 grams of vanilla pudding, then cook in 1 liter of milk. Add 6 egg whites to the hot filling and stir gently.

Cut the donuts in half and fill. Sprinkle with powdered sugar.



My Recipe



Salty cake

by Ivana

Ingredients:

- toast bread
- mayonnaise
- sour cream
- ham
- cheese

Preparation: Arrange the toast bread on the bottom

of the tray, then mix mayonnaise and sour cream, and add the chopped ham. Coat the first layers of toast bread with this filling. Continue to arrange the toast bread and filling (mayonnaise, sour cream and ham), until you have used up all the ingredients. Finally, coat the salty cake with sour cream and

sprinkle grated cheese.
Decorate as you wish.



My Recipe



Pancakes

by Kristina

I mixed two eggs, 200 g of flour, four small spoons of oil, 300 ml of milk, 200 ml of mineral water, two teaspoons of sugar and a little salt. I put the mixture in the fridge for about thirty minutes. With a large spoon I poured the mixture into the pan and baked on both sides. When finished, I spread jam and nutella on pancakes.



My Recipe



Stuffed peppers

Part 1
by Lara

First thing which we have to do is to fry the onions and add the meat and wait until it's half fried. After that, we need to boil rice,

but not too long, about 10 minutes, because if we boil the rice, we'll bake the peppers less. When we did most of the job, we're going to put rice in the meat and mix it all together. We add some pepper, salt, oregano, parsley, paprika powder, oil and tomato sauce. We have to mix it for a few



minutes, and we are ready for filling the peppers.

My Recipe



Stuffed peppers

Part 2

by Lara

Amount of filling which we put in peppers is approximately 1tablespoon. When we stuff all peppers, we should put one

slice of potato on the top of each pepper. When we afinish this, only thing which we have to do is to put 250 ml of hot water in an oven dish, and bake peppers on temperature of 180°C, for about 30 or 35 minutes.. The last thing left to do is to serve the

dish and enjoy its taste.
Bon Appétit!



My Recipe



Pancakes

by Jana

2 eggs

3dl milk

1dl oil

300 gr flour

1 teaspoon of sugar

1 teaspoon of salt.

Mix everything together and fry.



**This cookbook was written by year 6 students from
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