



**project week 2024
tasty pastries**





4th of july lemon cake



Dough:

3 eggs (M)

200g sugar

20 g soft butter

1 tsp *vanilla extract, e.g. ours here

50g Greek yogurt

80 g rapeseed or sunflower oil

180 g wheat flour, type 405

1/2 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

**Juice of 2 lemons, approx. 70 g grated
peel of 1 organic lemon**

Icing:

250g powdered sugar

1 egg white (M)

30g lemon juice

That's how it's done:

Preheat the oven to 175°C top and bottom heat. Grease a loaf pan.

Add eggs, sugar, butter, vanilla extract, yogurt and oil to mixing bowl, 30 seconds | Mix level 5.

Add flour, baking powder, baking soda and salt, another 30 seconds |

Mix level 5.

Add lemon juice and zest, 15 seconds | Mix in level 3.

Pour the dough into the prepared loaf pan and bake in the preheated oven for about 45 minutes. Carry out a swab test.

Let the cake cool in the tin for 15 minutes, then carefully turn it out and let it cool completely on a wire rack.

To make the icing, insert the mixing attachment into the mixing bowl.

Add powdered sugar, egg whites and lemon juice to mixing bowl, 2 minutes | Mix at level 4 and spread generously over the cake. There should be a nice thick layer of lemon on top.

chocolate chip cookies



For about 12 cookies.

Preparation time ca 20 min.

Baking time 10-12 min

Ingredients:

- **165g flour**
- **1/2 tps baking soda**
- **1/2 tps baking powder**
- **A pinch of salt**
- **115g melted butter**
- **100g sticky brown sugar**
- **75g white sugar**
- **2 tsp vanilla extract**
- **1 egg**
- **200g dark chocolate chunks**

1.Preheat oven to 180C upper bottom heat.

2.In a small pot, add the butter and melt carefully until it's light brown. Set aside and let it cool down.

3.In a smaller bowl, add the flour, baking powder and soda and the salt. Mix and set aside.

4.In a large bowl, add the brown and white sugar. After that pour the cooled butter into the bowl and mix with a whisk until smooth. It's important that the butter isn't too hot but it still can be slightly warm.

5.In the large bowl, add an egg and the vanilla extract and mix until smooth for about one minute.

6.Pour in the dry ingredients gradually and use a rubber spatula to fold and combine.

7.Add the chocolate chips but set a few aside to put on the cookies after baking.

8.Take out a baking sheet and a parchment paper and start to put the dough on the sheet with two spoons. There should be room for 9 cookies.

9.Bake for 10-12 minutes and pour some chocolate chunks on them while they're still hot.

Let cool for about 10 minutes and after that:

Enjoy!

new york cheese cake



Ingredients:

cake base:

- **130g butterbiscuits**
- **80g melted butter**

cake filling:

- **800g double cream cream cheese**
- **150g sugar**
- **4 eggs**
- **180ml whipped cream**
- **2EL original pudding powder vanilla-taste**

Preparation:

1. Cakebase

For the cake base, put the butter biscuits in a freezer bag, close tightly and crumble finely with a dough roller. Put the cookie crumbs in a mixing bowl, add the butter and mix well with the cooking spoon. Fill the cake base mass into a springform (24 cm D) greased at the edge. Press the mass with the back of a tablespoon 1 - 2 cm high on the edge of the spring mould and press the bottom firmly.

Refrigerate for about 10 minutes.

2. cake filling:

For the filling, mix the cream cheese and sugar until smooth. Stir in the eggs one at a time. Whip whipped cream with pudding powder until stiff and whisk it under the cream cheese filling.

Distribute the filling in the mould and smooth it out.

Push the mould on the grate into the lower half of the preheated pipe.



brownies

Step 1

Preheat the oven to 175°C (conventional) or 155°C (fan-forced). Grease a small baking tray (28.5x23 cm) well. Melt about 150 g of the dark chocolate with the butter in a small saucepan. Allow to cool slightly.

Step 2

Beat the eggs with vanilla sugar and brown sugar until frothy. Add the chocolate mixture. Mix sugar, flour, melted butter, eggs, cocoa powder, vanilla, baking powder, and salt in a large bowl until combined. Fold in chopped walnuts. Spread the batter into the prepared pan.

Step 3

Bake in the preheated oven until top is dry and edges have started to pull away from the sides of the pan, about 20 to 30 minutes; cool before slicing into squares.

Ingredients:

200g dark chocolate

125g butter

1 packet vanilla sugar

3 eggs (size M)

200g brown sugar

150g all—purpose flour

1tsp baking powder

1 pinch of salt

1tsp cocoa powder

Some butter for the pan



oreo cookies

Introductions:

- 1.Preheat the Oven to 350F then line a baking sheet with parchment paper and set aside.*
- 2.In a Food processor,Grind the 10 Oreos until finely crushed.In a Medium Bowl,mix the crushed Oreos,flour, corn starch,Cocoa powder,baking Soda, backing powder,and salt then set aside.*
- 3.In a stand Mixer Bowl,cream the softened Butter,Brown Sugar ,and granulated Sugar until light and creamy.*
- 4.Add in the egg,the vanilla,and cake batter extract in using ,and mix again until combined.Scrape the Bowl when needed.*
- 5.Add in the dry mixture and mix until the dry mixture disappears. Then using a large scoop, scoop out 8 equally sized cookie dough balls, flatten to about 1 inch in thickness, and freeze for 15 minutes.*
- 6.Bake the cookies for 11 minutes. Let the cookies cool down fully on the baking sheet.*

Dough:

- 30 Oreo Cookies**
- 480g Flour**
- 3tbsp corn starch**
- 63g black Cocoa**
- 1.5tsp backing soda**
- Pinch of Salt**
- 339g Butter softened**
- 150g sugar**
- 200g brown sugar**
- 3 large eggs**

Creme:

- 120g Butter softened**
- 200g powdered Sugar**
- 2tsp vanilla extract**
- Oreo filling**

american berry pie

Ingredients

CRUST

2 cups all-purpose flour

1/4 cup finely chopped almonds

1/4 teaspoon salt

2/3 cup cold Land O Lakes® Butter, cut into chunks

5 to 7 tablespoons ice water

FILLING

1 (16-ounce) container (2 1/2 cups) fresh strawberries, sliced

1 3/4 cups fresh raspberries

1 1/2 cups fresh blueberries

1/2 cup sugar

1/4 cup cornstarch

1 tablespoon water

1/2 teaspoon almond extract

EGG WASH

1 large Land O Lakes® Egg, slightly beaten

Sanding sugar

STEP 1 Combine flour, almonds and salt in bowl; cut in butter, using pastry blender or two forks, until mixture resembles coarse crumbs. Stir in enough ice water just until flour is moistened.

STEP 2 Divide dough into 1/3 and 2/3 portions. Shape each portion into ball; flatten slightly. Wrap smaller ball of dough in plastic food wrap; refrigerate.

STEP 3 Place strawberries and raspberries into bowl. Place blueberries into another bowl.

STEP 4 Combine sugar and cornstarch in small bowl until well mixed. Add 1/4 cup sugar mixture, 1 tablespoon water and 1/4 teaspoon almond extract to blueberries; toss lightly to coat. Add remaining sugar mixture and remaining 1/4 teaspoon almond extract to strawberries and raspberries; toss lightly to coat.



STEP 5 Roll out larger ball of dough on lightly floured surface into 1/8-inch-thick, 12-inch circle. Fold into quarters. Place dough into ungreased 9-inch pie plate; unfold, pressing firmly against bottom and sides. Trim crust to 1/2 inch from edge of plate; set aside.

STEP 6 Fold piece of aluminum foil several times to make 2-inch-wide strip; place into pie crust to divide crust into 1/3 and 2/3 sections. Press down slightly into crust. Spoon blueberry mixture into 1/3 portion of pie crust. Spoon strawberry and raspberry mixture into larger area of pie. Carefully remove foil.

STEP 7 Heat oven to 425°F.

STEP 8 Roll out remaining ball of dough on lightly floured surface into 11-inch circle. Cut 5 3/4-inch strips of dough in wavy shape to create stripes on flag. Place over strawberry and raspberry mixture, trimming as needed. Fold bottom crust edge over edge of strips. Crimp or flute entire edge of pie.

STEP 9 Cut 10-12 stars from remaining dough using 1 1/2-inch cookie cutter; place stars over blueberry mixture. Brush crust with beaten egg; sprinkle with sanding sugar. Cover edge of crust with 2-inch strip aluminum foil.

STEP 10 Bake 15 minutes; remove foil. Reduce oven temperature to 375°F. Continue baking 30-40 minutes or until crust is lightly browned and filling is bubbling. Cool pie 1 hour before serving.

cinnemon rolls



You need:

- **50g Sugar**
- **200g brown Sugar**
- **500g flour**
- **250ml Milk**
- **7g dry yeast**
- **195g butter**
- **3 tablespoons of cinnamon powder**

Dough:

First put sugar, Flour and dry yeast into a bowl and mix it.

Then melt 75g butter with 250ml milk.

Mix it with the dry ingredients and kneed with your hands,until it forms a ball, then leave it to rest in a warm place for about an hour.

Filing:

For the filling mix brown sugar, cinnamon powder and 120g melt butter together.

After you have rolled out the dough, you can spread the filling over the dough.

The final steps:

Roll the dough and cut into sections.

Cover up the rolls with a kitchen towel, for another 30minutes, to let the dough rise.

Preheat the oven and bake at 180 C° for 20-30mins.

If you want, you can glaze the rolls with a glaze consisting of powdered sugar and water.

our selfmade

Menu



a quite place in the big city of ny

Specialty of the house

4th of July lemon
cake

only 17\$ per cake!

SWEET TREATS

- cookies - 3\$
- brownies - 2.50\$
- cheese cake - 3\$
- Cinnamon rolls - 4\$
- tiramisu - 5\$

- ice cream - 2\$
- strawberry sauce - 2\$
- chocolate sauce - 2\$

HOT DRINKS

- coffee - 3\$
- cappuccino - 3.50\$
- espresso - 3.50\$
- cacao - 2.50\$

COLD DRINKS

- water - 2\$
- homemade lemonade - 4\$
- coke - 2.50\$
- orange juice - 1.50\$

SMOOTHIE BOWL

- strawberry cheesecake - 8\$
- acai bowl - 9\$
- cookie dough - 8\$
- stracciatella - 7\$

- toppings:
- fresh fruits
- nuts
- oreos
- honey



Menu Mr. Brownie®

Specialities

- Mr Brownie Original
(the classic brownie) 2\$
- Chocolate chip brownie
(original brownie with some chocolate chips) 2,50\$
- Chocolate Overload
(rich and scrumptious. For chocolate lovers!) 3\$
- Birthday Brownie
(any brownie with sprinkles) 2,50\$

Drinks

- Espresso 1,50\$
- Lemonade 1,50\$
- Latte 3,60\$

Combos

- Brownie Coffee
(a brownie and a coffee of your choice) 5\$
- "Key to heaven"
(a chocolate overload with a chocolate caramel latte) 7\$

Mystery Box

- a random brownie with a drink
(CHANCE TO WIN 1,000\$!!) 7\$



- Oreo Cookies

- Chocolate chip cookie

- Brownie sundae

- Funfetti

- Cinnamon roll

- cookie dough

- chocolate cookie

- Walnut cookie

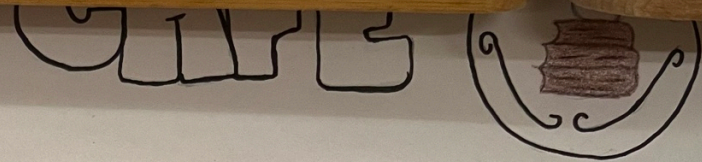
- Oatmeal cookie

THE COOKIE JAR

MENU

- Cookies -	- Drinks -
• Signature Chocolate Cookies £3	• Cappuccino £2,5
• Chip Cookies £3	• latte Macchiato £2,5
• double Chocolate Cookies £3,5	• iced Macchiato with £4,5
• pistachio white Chocolate Cookies £4	↳ caramel
• red velvet white Chocolate Cookies £4	↳ vanilla
• nut milk chocolate £3,5	↳ hazelnut
• crookies £4,5	• hot chocolate £3
	• water £2

Cafe in this city!
If you are a big fan
of delicious food and
interesting stories,
then you should visit
us **IMMEDIATELY!**



MENU

Cookies:

- ⊙ Double Chocolate 2\$
- ⊙ peanut Butter 2\$
- ⊙ Oreo 2,50\$
- ⊙ Classic 2\$

desert

- ⊙ Cheesecake 4\$
- ⊙ Brownie 3\$
- ⊙ Lemon cake 3\$
- ⊙ Fruit pie (strawberry/blueberry) 4\$
- ⊙ Donuts (different flavour) 3\$
- ⊙ cupcake (different flavour) 3\$

bread:

- ⊙ sandwich 3,50\$
- ⊙ bagels 3,50\$

warm drinks:

- ⊙ Latte Macchiato 4,5\$
- ⊙ Espresso 4,5\$
- ⊙ Cappucino 4,5\$
- ⊙ Hot Chocolate 4,\$
- ⊙ Black coffee 4,5\$
- ⊙ Tea (different type) 5\$

cold drinks:

- ⊙ juice (different type) 5\$
- ⊙ Ice Tea (lemon / peach) 4,5\$
- ⊙ Ice coffee 4,5\$

house made:

- ⊙ Flower Ice tea 6\$
- ⊙ Matcha latte 6\$
- ⊙ Ice cream 5\$

Bakery

Menu:

Cakes:

- Red velvet cake 3.50 \$
- NY Cheesecake 3.50 \$
- Brownies 3.00
- 4th of July cake 5.00 \$
- Strawberry-Cheesecake 4.00 \$

Cookies:

- Crumble Cookies 3.00
- Double choc. Cookies 2.00
- Oreo cookies 3.00 \$
- Almond cookies 2.00 \$
- Birthday cookies 3.50
- Peanutbutter Cookies 3.50

Drinks:

- Coke 1.50 \$
- Fanta 1.50 \$
- Sprite 1.50 \$
- O-Juice 1.00 \$
- Apple-Juice 1.00 \$
- Water 1.00 \$
- Coffe 3.00 \$
(all ways)

The American Bakery was
founded by Asiya & Emi in the
year 1999 in NY. Both
were once children with
dreams of an own
bakery in NY from Germany.
Now they sell over
200kg cookies per day.

**SO DREAMS
COME
TRUE**

Cookies & more

Menu

Cookies

- Chocolate chip 2\$
- Bounty Cookies 3\$
- White Chocolate 2\$
- Cookies
- Coffee Cookies 3\$
- Lemon Cookies 4\$

Cakes

- Lemon Cake 6\$
- Chocolate Cake 5\$
- Coffee Cake 5\$
- Cinnamon 6\$
- Cake

Brownies

- Brownies 3\$
(White choco, Dark choco)
- Tropical coconut 4\$
- Marshmallows Brownie 4\$
- Cookie & Cream 5\$
- Brownie

Drinks

HOT	COLD
- Hot chocolate 3\$	- Water 2\$
- Hot choco. with cream 4\$	- Cola 3\$
- Cappuccino 5\$	- Milkshakes 4\$ (vanilla, strawberry, choco)
- Latte 5\$	- Ice Tea/Coffee 4\$
- Tea 3\$	

Doughnuts

- Blueberry 5\$
- Glazed Cinnamon 5\$
- Strawberry Glaze 4\$

Zoë · Rashindi · Malika

The flour flower bakery

MENU

Cinnamon ROLLS

- Classic ✓ 4\$
- Apple Roll ✓ 4.50\$
- Cookie Dough Roll ✓ 4.50\$
- Oreo Roll 4.50\$
- Coffee Roll 4.50\$
- Snickers Roll 4.50\$
- Strawberry Roll ✓ 4.50\$

CAKE

- Bueno Cake ✓ 6\$
- Oreo Cake 6\$
- Kinderriegel Cake 6\$
- Peanutbutter Cake 6\$
- Cheesecake 5.50\$
- Strawberry Cake 5.50\$
- Apple Pie ✓ 5.50\$

COOKIE

- XXL Giotto Cookie 6\$
- XXL White Bueno Cookie 6\$
- Kinderriegel Cookie 4.50\$
- Milky Choc Cookie 4.50\$
- Caramel Cookie ✓ 4.50\$

DRINKS

- Coffee 3\$	- Smoothies	S	M	L
- Water 2\$	- Strawberry Dream	4\$	5\$	6\$
- Cappuccino 3.50\$	- Mango Tropical	4\$	5\$	6\$
- Latte 2.50\$	- Banana Flip	4\$	5\$	6\$
	- Coconut	4\$	5\$	6\$

Milkshakes

- Chocolate 4.50\$
- Vanilla 4.50\$
- Strawberry 4.50\$