

HOW TO BAKE CHRISTMAS COOKIES?

ERASMUS + PROJECT

„CHRISTMAS TIME IN OUR COUNTRY”

DONE BY GERTRUDA LUBIENIECKA JAKIEL

SANOK IN A SPECIAL TIME OF THE YEAR



CHRISTMAS TIME

„STARTS IN THE KITCHEN”

Our Grad 5th students start their Christmas preparation in their kitchens. As a part of the Erasmus + project, children with their parents wanted to show one of the sweetest Polish tradition

„Baking Polish Christmas Cookies”



OUR FAVOURITE CHRISTMAS COOKIES ARE CHRISTMAS BUTTER COOKIES...

Recipe

Cookies

$\frac{3}{4}$ cup of butter

$\frac{3}{4}$ cup of sugar

1 egg

1 tablespoon lemon peel

2 $\frac{1}{2}$ cup of all-purpose flour

1 teaspoon of baking soda

Royal Icing

3 cups powder sugar

5 tablespoons lemon juice

4 or 5 tablespoons of water

Decoration

Colour sugar

Candy sprinkles

Powder sugar

LOOK AT JULIA'S PRESENTATION



...AND GINGERBREAD HEARTS AND STARS

Recipe

Cookies

4 eggs

½ kg of rye flour

½ kg of wheat flour

½ kg of sugar

¼ kg of honey

15 dag of lard

2 spoons of coco

1 spoons of coffee

2 tea spoons of baking soda

1 pack of cinnamon

1 pack of gingerbread cookies spices

MIX EVERYTHING TOGETHER AND BAKE AROUND 1 MONTH
BEFORE CHRISTMAS

Icing

Icing sugar

Lemon juice

Mix together and decorate cookies

BEAUTIFUL FAMILY BAKING



JACOB AND HIS BROTHER IN THE ACTION



KAROLINA'S AND ANIA'S AMAZING BAKING TIME



WINTER IS A MAGICAL TIME IN OUR AREA



**MERRY CHRISTMAS AND ALL THE BEST
FROM SANOK TO OUR ERASMUS +
FRIENDS**

„CHRISTMAS TIME IN OUR COUNTRY”

ELEMENTARY SCHOOL NR6 SANOK - ERASMUS +

GERTRUDA LUBIENIECKA JAKIEL , STUDENTS AND PARENTS FROM CLASS 5