



Bärpaj



Du behöver:

150



150

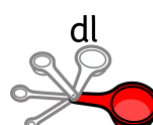
gram

flytande



margarin,

0,75



dl

dl

valfri



mjölkdryck,

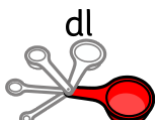
3



3

ägg,

3



dl

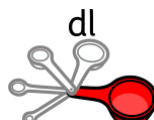
3

dl



strösocker,

4



dl

4

dl



vetemjöl,

1



msk

1

msk



vaniljsocker,

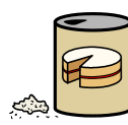
1



tsk

1

tsk



bakpulver

+

och



225

gram

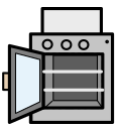
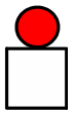
frysta




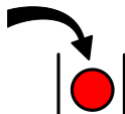






bär







Gör så här:






1. Sätt  ugnen  på 175°.

2. Smält  margarinet  och  häll  i  mjölken.

3. Vispa  ägg  och  socker lätt.

4. Blanda  ihop  alla  torra  ingredienser.

5. Rör ihop  alla  ingredienser  till en jämn  smet.

6. Bred  ut  i  en plåt (25x35  cm) klädd  med


bakplåtspapper



7.

Strö

över

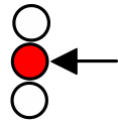


bären.

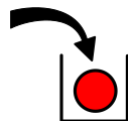


8.

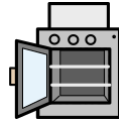
Grädda



mitt

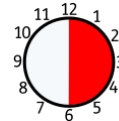


i



ugnen

ca



30 min