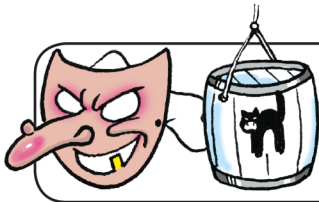
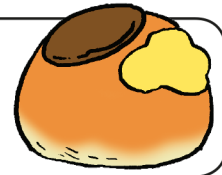


# Opskrift på fastelavnsboller



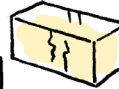
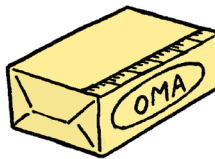
## Fastelavnsboller med creme (24 stk)



50 g gær



200 g margarine



1 dl ymer



1 æg



4 ss sukker



1 ss



1 ss



1 ss



1 ss

Ca. 7 dl mel



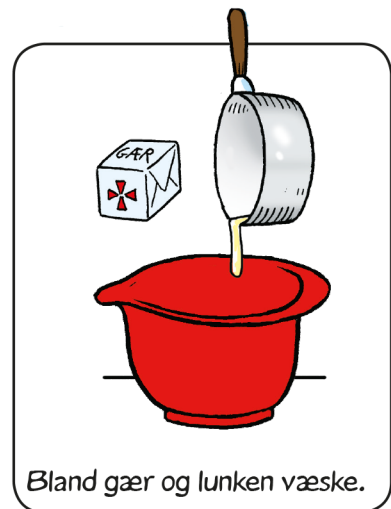
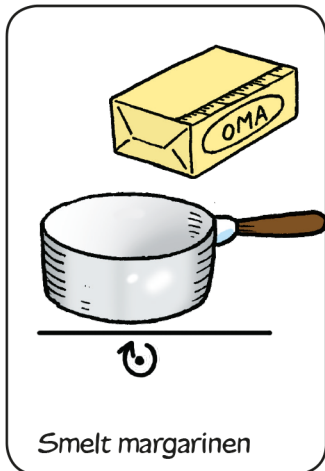
Makroner



Kagecreme



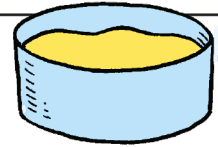
# Opskrift på fastelavnsboller



# Opskrift på fastelavnsboller



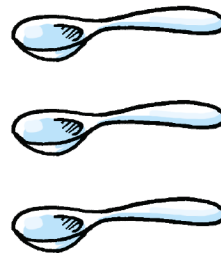
## Kage-creme



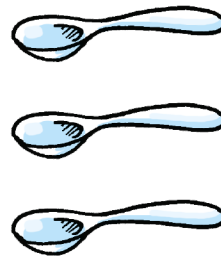
2 æg



3 ss sukker



3 ss Maizena



1 dl mælk



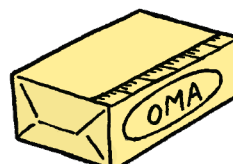
2 1/2 dl kaffefløde



1 ts vaniljesukker  
eller  
1 stang vanilje



1 ss margarine



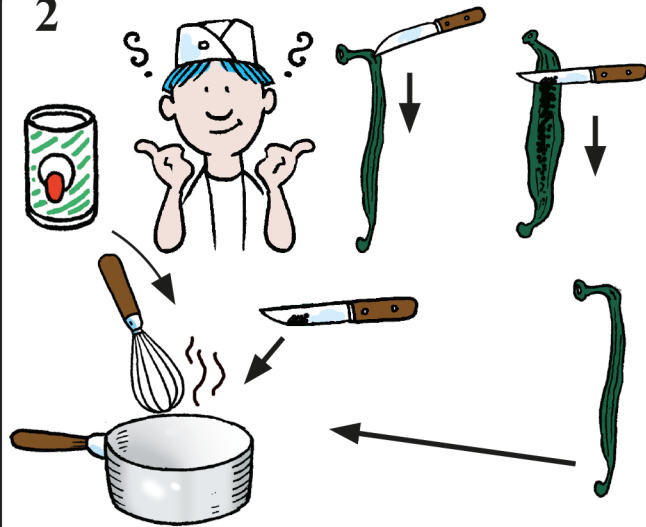
# Opskrift på fastelavnsboller

1



Bland Maizena, æg og sukker.

2



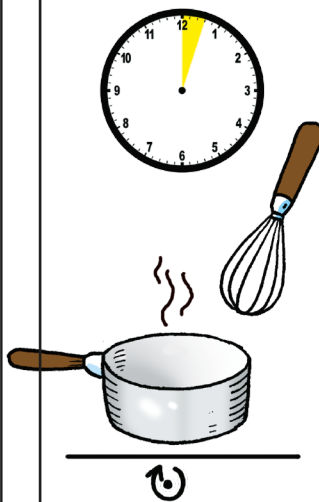
Tilsæt vaniljesukker eller vaniljestang.

3



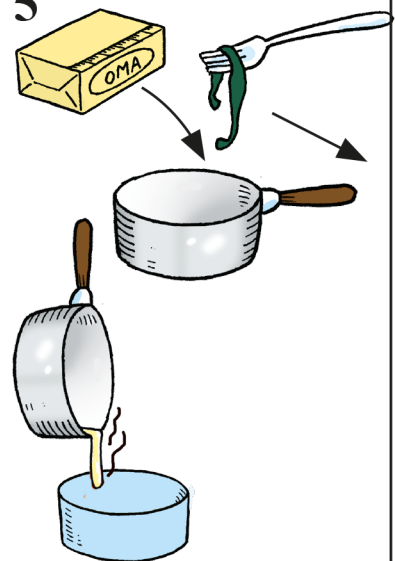
Tilsæt kaffefløde og mælk og bring det i kog. Pisk.

4



Det koger til det bliver tykt.

5



Tilsæt margarine og fjern vaniljestang. Hæld i skål.

Kagecreme kan bruges til:

