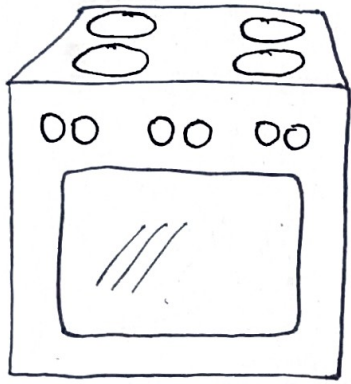


Wir backen einen  
Dinokuchen





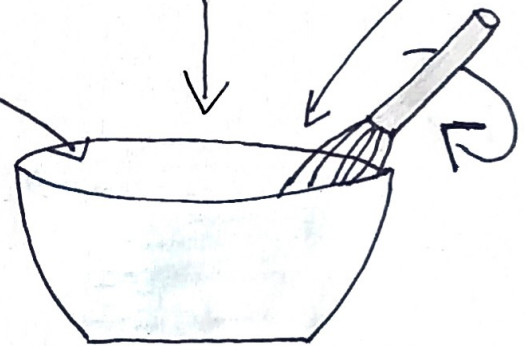
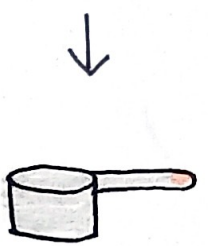
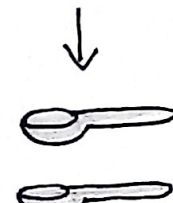
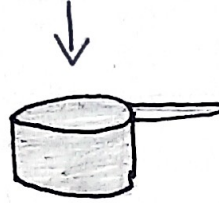
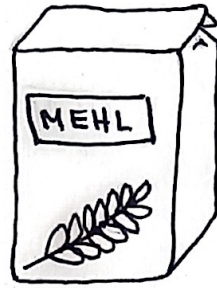
①



BACKOFEN VORHEIZEN

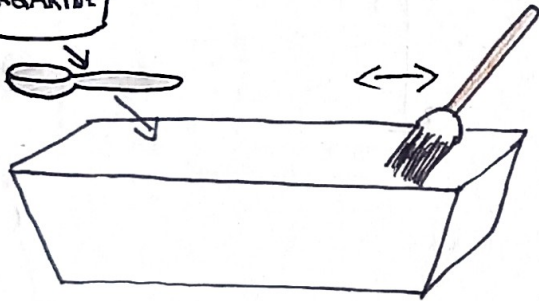
② 180°C

③



MEHL, BACKPULVER, ZUCKER MISCHEN

②



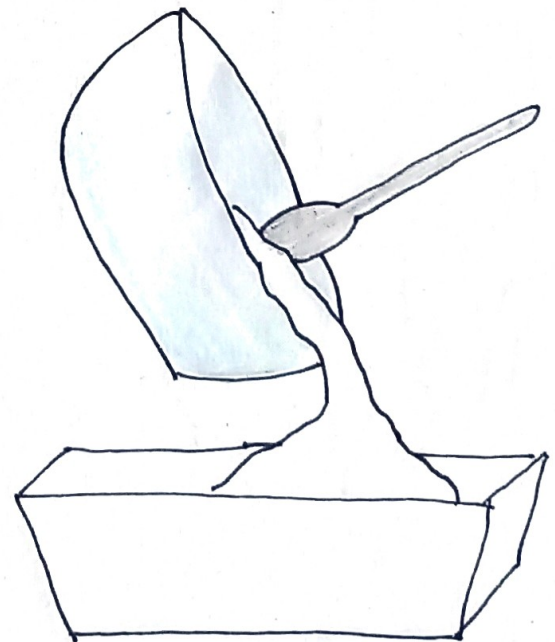
KASTENFORM INNEN FETTEN

④



MARGARINE, VANILLEZUCKER, HAFERDRINK DAZU UND MISCHEN

⑤



TEIG IN DIE KASTENFORM GEBEN

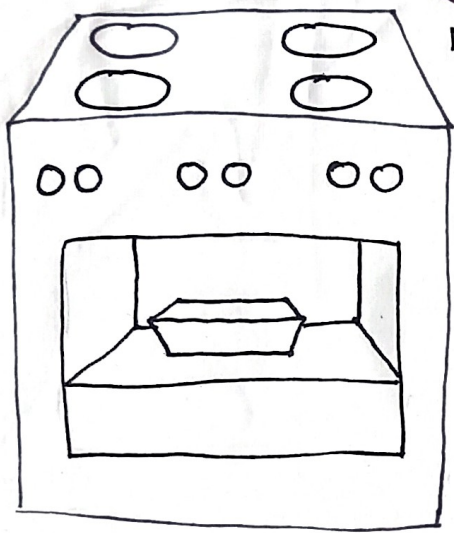
6



180°C

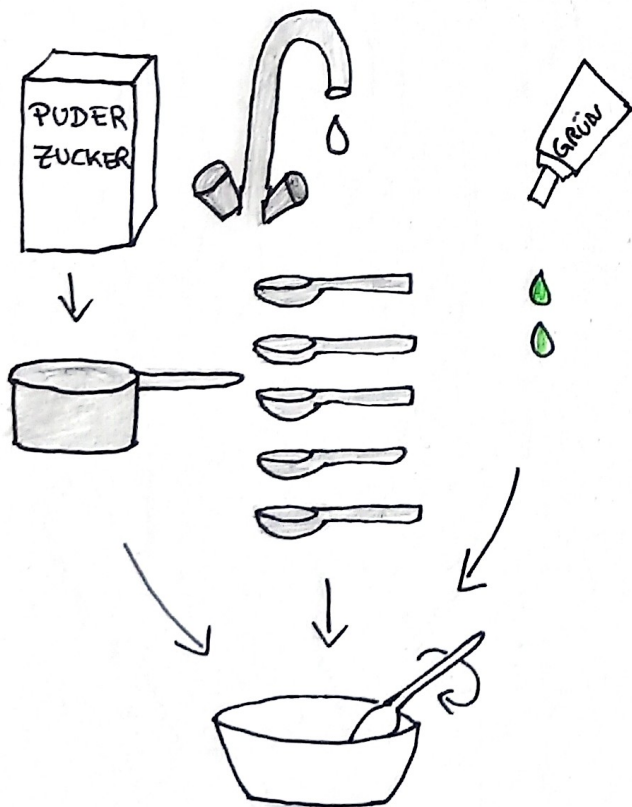


45 MIN



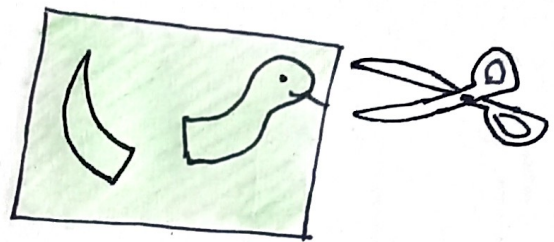
KUCHEN BEI 180°C UMLUFT  
45 MINUTEN BACKEN.

9



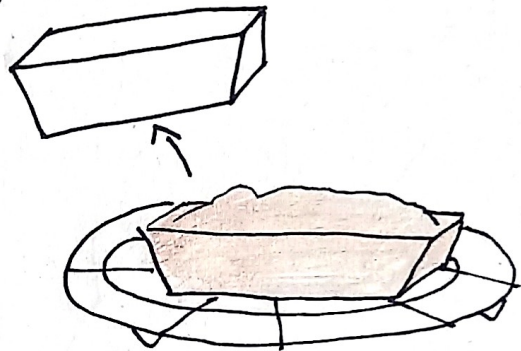
PUDERZUCKER, WASSER,  
LEBENSMITTELFARBE  
MISCHEN

7



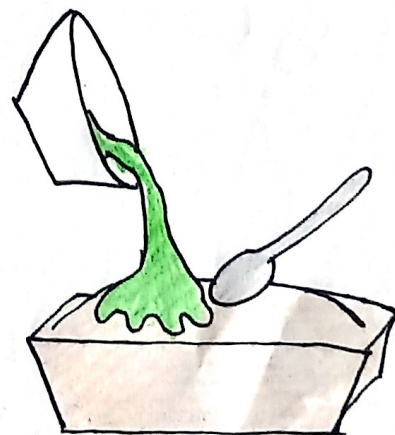
DINOKOPF UND -SCHWANZ  
AUS PAPPE AUSSCHNEIDEN

8



KUCHEN AUS DER FORM NEHMEN  
UND ABKÜHLEN LASSEN.

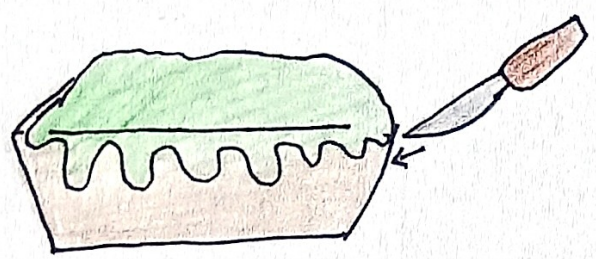
10



ZUCKERGUß MIT EINEM  
LÖFFEL AUF DEM KUCHEN  
VERTEILEN

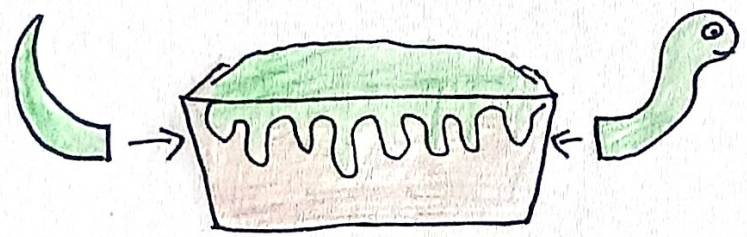


11

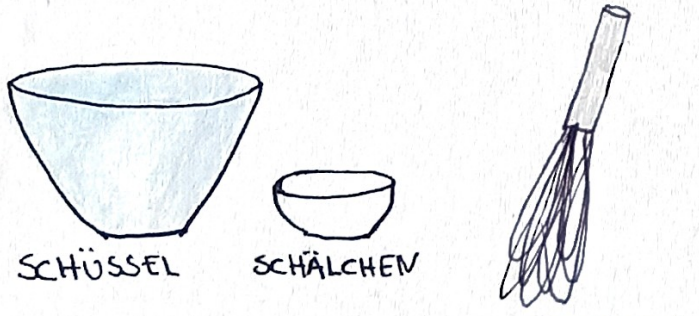


VORNE UND HINTEN EINEN  
KLEINEN SCHNITT MACHEN

12



WIR BRAUCHEN:



SCHÜSSEL

SCHÄLCHEN

SCHNEEBESEN



TASSENMAß

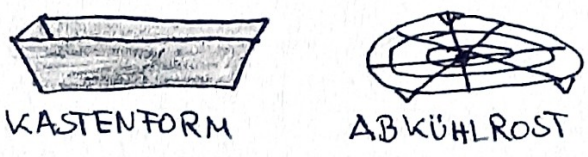
MESSER



3 TEELÖFFEL

BACKPINSEL

ESSLÖFFEL



KASTENFORM

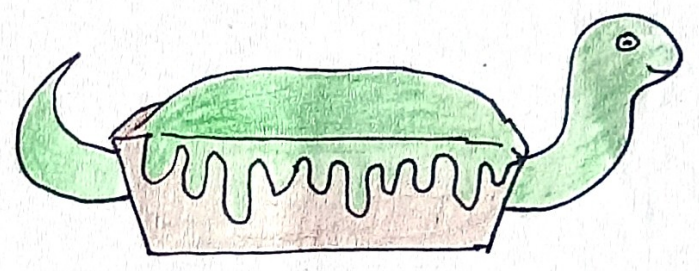
ABKÜHLROST



GRÜNE PAPPE

SCHERE

13



GENIEßEN!

ZUTATEN



MEHL



BACKPULVER



ZUCKER



MARGARINE



VANILLE ZUCKER



HAFERDRINK



PUDER-ZUCKER



WASSER



GRÜNE  
LEBENSMITTEL-  
FARBE