

BACKREZEPTE

der Schüler/-innen der Grundschule Greif

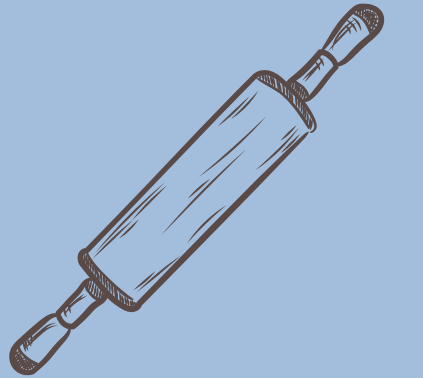
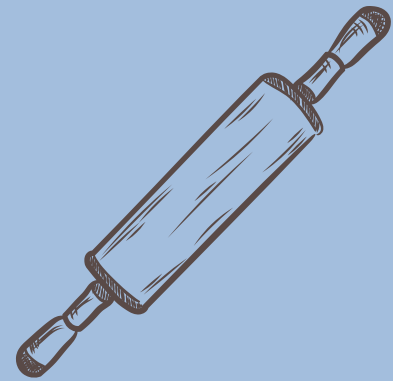
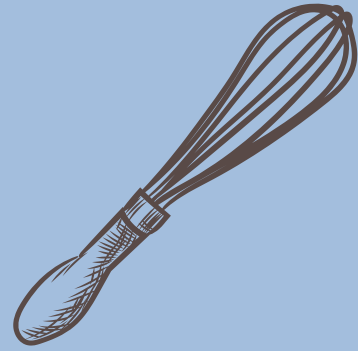




der kleine greif



Erdmännchen-
waffeln

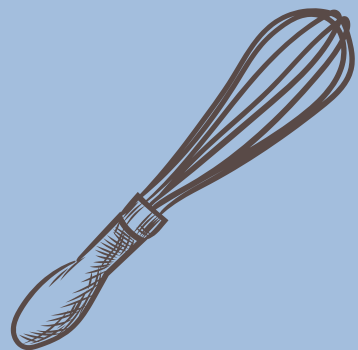


Erdmännchenwaffeln

350g Dinkelmehl
100g Apfelmus
100g Zucker
100g Palmöl freinutella
100g Milch
100g Backpulver
Mann Kahr folgen
des hinzufügen
Haferflocken
Karoten

Lun
Jouri
Solari
Yasmin

20 Minuten
180°C

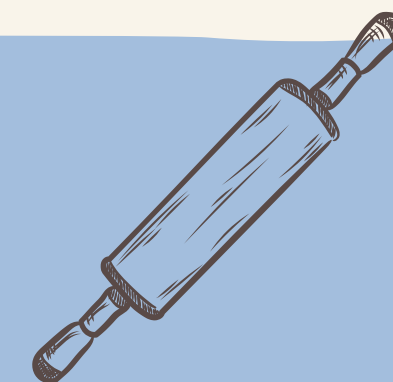




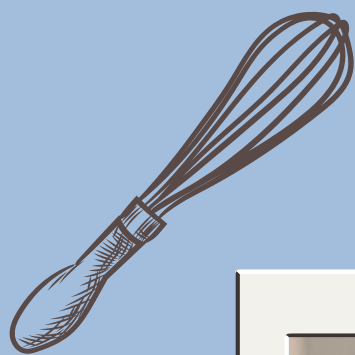
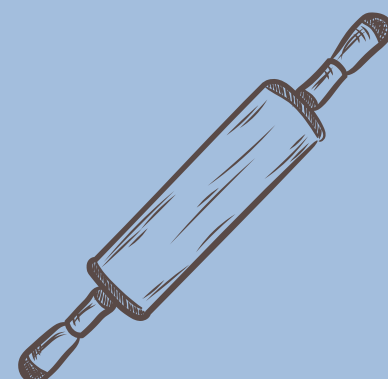
der kleine greif



Zeit:
10 Minuten



Obstspieße
mit Schoko überzogen





der kleine greif

schoko Bananen Kuchen 9.7.22

- 250g Bananen
- 250g Mehl
- 150g Rohrzucker
- 1 Pck. Backpulver
- 1 Pck. Vanillezucker
- 1 tsp Zimt
- 1 Prise(n) Salz
- 3 EL Kakao Pulver
- 50g Margarine
- 150ml Sojamilch

175°C
 Ober-/ Unterhitze
 ~ 1 Stunde



Schoko-Bananen-Kuchen

CARLO

Luca Jocy-liz Sophia



der kleine greif

Greif Apfel Kuchen
400g Apfel geschitten

300g Dinkelmehl

150g Zucker

1 Tüte Vanillezucker (8g)

1 Tüte Backpulver

ein Viertel Teelöffel Salz (2g)

ein Teelöffel Zimt

150ml Sojamilch

100ml Mineralwasser

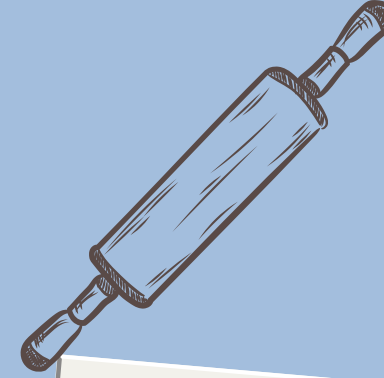
100ml Öl

16.11.2022

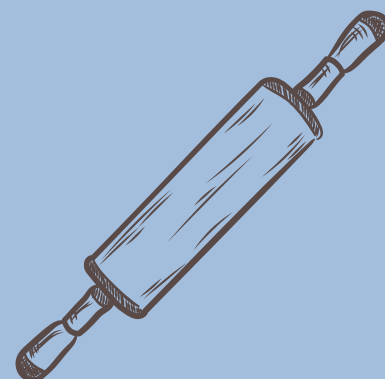
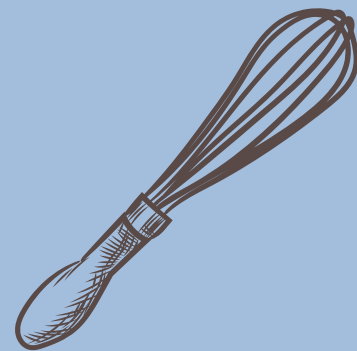
All
Melid. A. Ana Lia
Lahner

40 Minuten

180°C



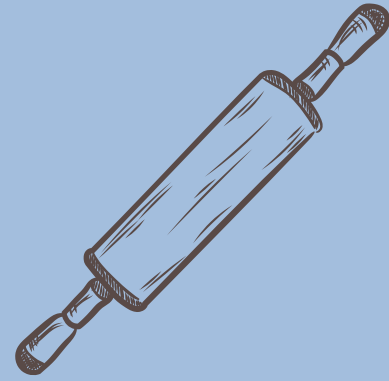
Greif-Applekuchen





der kleine greif

Plätzchenteig



250g Butter

500g Mehl

250g Zucker

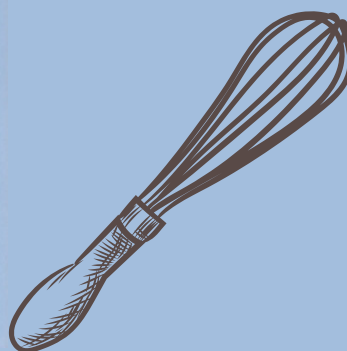
2 Eier

Backpulver

Vanillezucker



Rashid 30.11.2022
Hanna
Yannos
Adam



195°C
Ober-/ Unterhitze
10-15 Minuten



Plätzchenteig



der kleine greif

veganer Schoko-Mandelkuchen

225g Mehl

60g Zucker

4EL Kakao

2EL Apfelmus

250ml Milch

2EL palmölfreie Schoki

150g Mandeln gerieben

40 Minuten

180°C

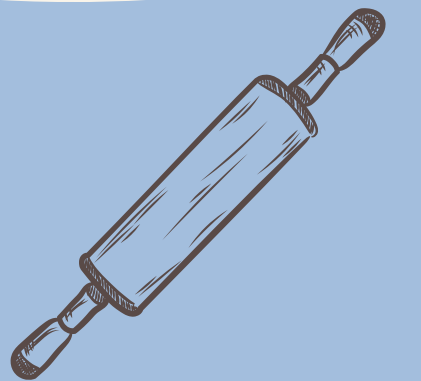
14.12.2022

Hevi Adnan

LYMAN MURTO



veganer
Schoko-Mandelkuchen





der kleine greif

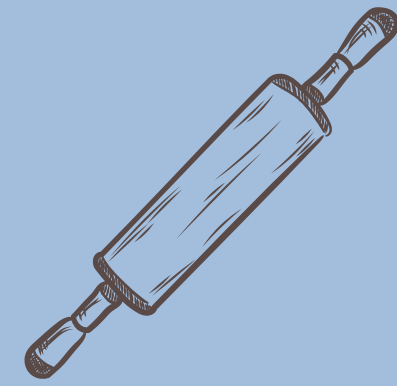
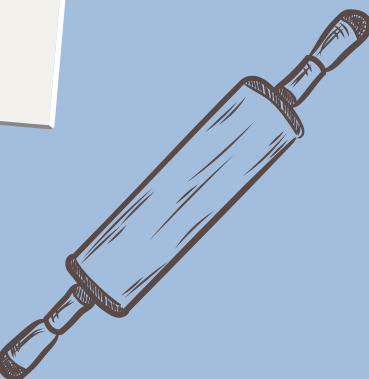
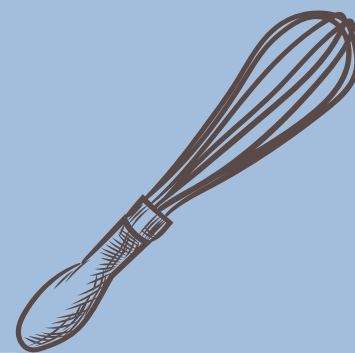
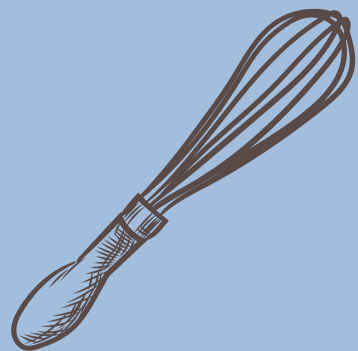
200 g reife BANANE
400g MEHL
250 g ZUCKER
1 x Backpulver
100g Schokolade
1 x SALZ
50g MANEBO
1 x VANILLE

175°C
Ober-/ Unterhitze
40 Minuten



veganer
Bananenkuchen

04.01.2023
ARIANA
ELIAS
JANES

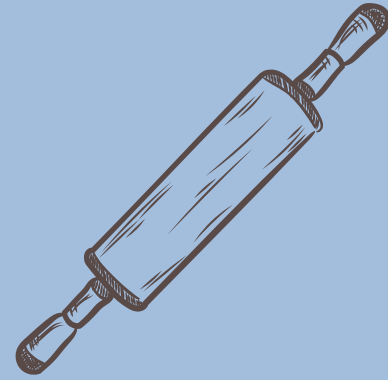




der kleine greif



Bananenmuffins



Bananenbrot
 300g Mehl
 3 Bananenreife
 60 ml Öl
 100g Zucker
 2 TL Backpulver
 1 TL Salz

18.01.2023

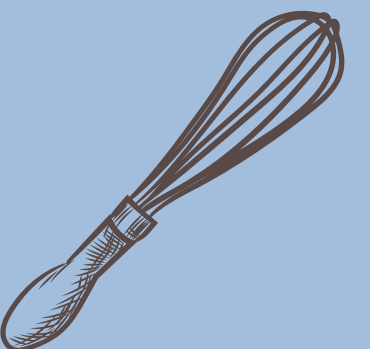
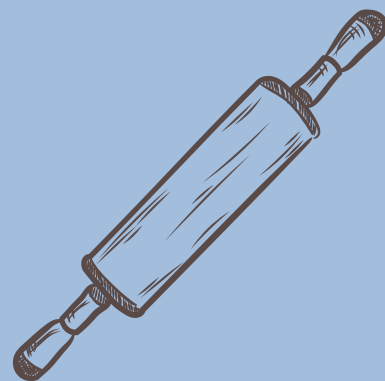
Andri

TRUC NH

JOHN

mitam
? AMi

~25 Minuten
bei 180°C





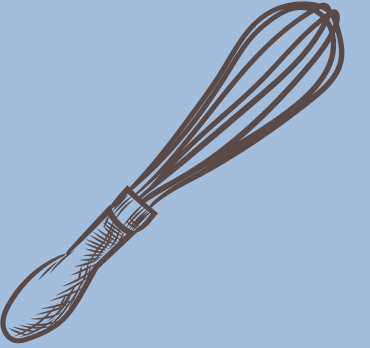
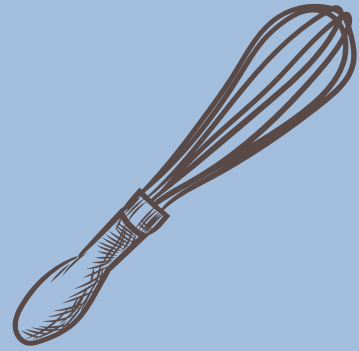
der kleine greif



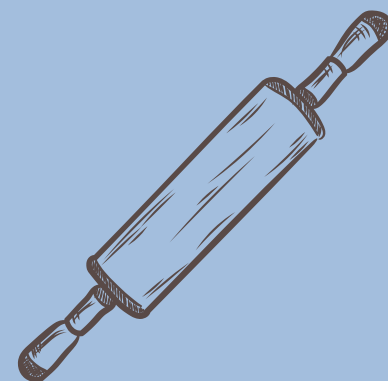
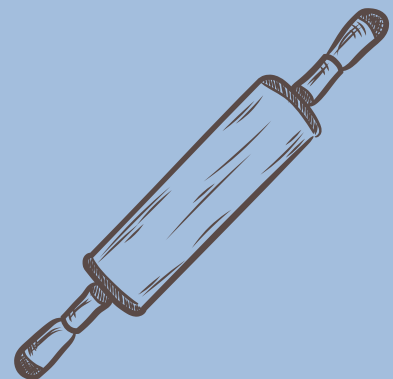
Kalter Hund

Kalter Hund

2 Pck Butterkeks (e)
200g Palmfett (Palmis)
700g Zucker
70g Kakaoapulver
2 EL Apfelmus



über Nacht
zugedeckt im
Kühlschrank
ziehen lassen



22.2.23

Britney
Jannis
Carlo
Sophia

Blätterteigtaschen

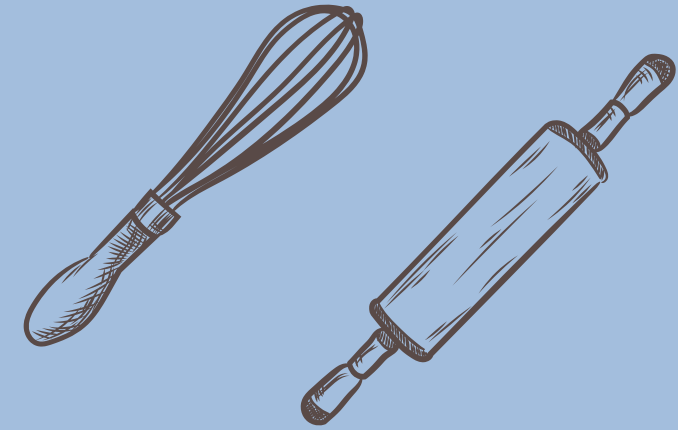
1 Pck. Blätterteig, veganer
1/2 EL Margarine, vegane
1 EL Rohrzucker
1 Prise(n) Zimtpulver
7x Schokolade
7x Pflaumenmarmelade
4x Banane

01.08.23
Piet
Fahib

Emily Q

Finja

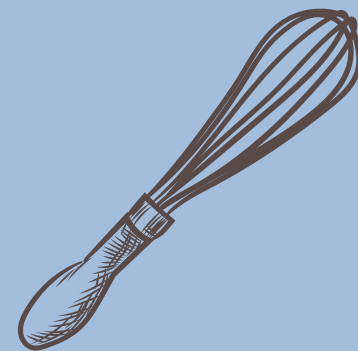
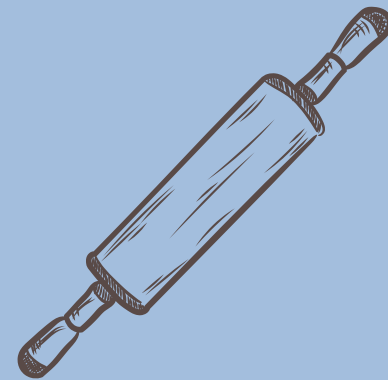
20 Minuten
180°C



der kleine greif



Blätterteigtaschen





der kleine greif



Wolfsraspelkekse

Wolfsraspelkekse

Zutaten

200 g. Mehl

90 g Zucker

125 g pflanzliche Butter

Prise Salz

8 g Vanilinzucker


1 TL Backpulver

2 EL Apfelmus

150 Schokoladentropfen

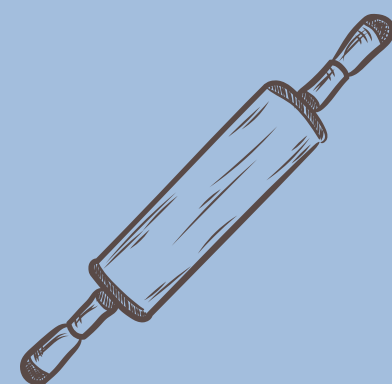
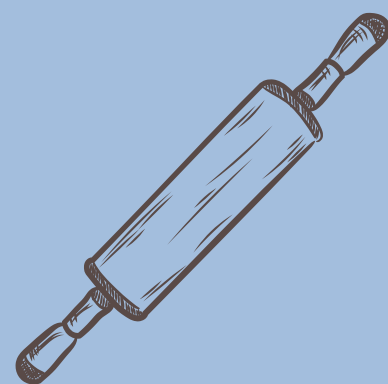
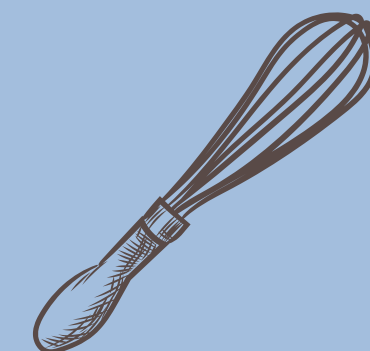
♥ Wolf



Sina 

Hanna

Klara



200°C

~12 Minuten



der kleine greif

Vegan Erdbeer-Muffin

Dackeln:	20min
Dauern:	20min
Niveau:	Einfach

Zutaten (Für 12 Muffins)
Für die veganen Muffins

- 200g Erdbeer
- 300g Dinkelmehl (Type 630)
- 125g Zucker
- 2 1/2 TL Backpulver
- 1 Prise Kurkuma
- 1 Prise Salz
- 300ml Sojadrinks
- 60ml neutrales Speiseöl (z.B. Sonnenblumenöl)
- 2 TL Vanilleextrakt
- 1 TL Puderzucker

26.01.23

Laith

Leonhard
Maja
John
Maja

~20 Minuten

180°C

Ober-/ Unterhitze



veganer
Erdbeer-Muffin