

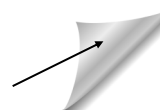
# Rjómaostatoppar með hvítu súkkulaði

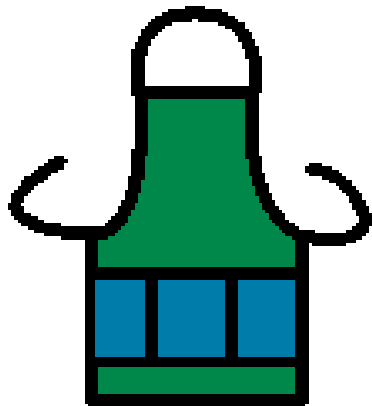


Höfundur:

Eydís Hulda Jóhannesdóttir

Fletta

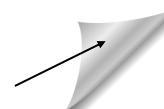




Þvoið hendur.

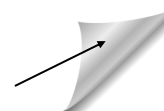
Setjið á ykkur svuntu.

Stillið ofninn á 180°C.





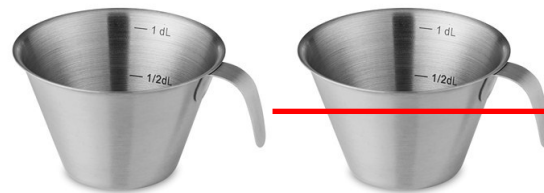
Setjið 115 gr. af mjúku smjöri í skál.



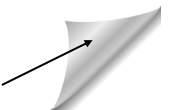


Setjið 100 gr eða ca  
1 desilíter, af rjóma-  
osti í skálina.





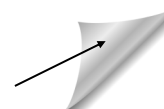
Setjið 1 og hálfan dl af púðursykri í skálina.

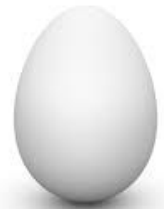




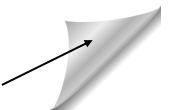
Setjið 1 og hálfan dl af sykri í skálina.

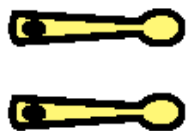
Þeytið allt vel saman þar til blandan verður kremkennd.





Bætið 1 eggi við  
blönduna og  
hrærið vel saman.





Setjið 2 teskeiðar af  
vanilludropum í  
skálina.

Fletta

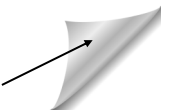




Setjið 6 dl af hveiti í skálina.

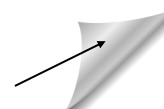


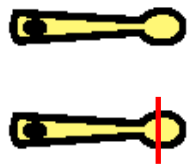
Setjið hálfa teskeið  
af lyftidufti í  
skálina.





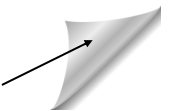
Setjið hálfa teskeið  
af salti í skálina.

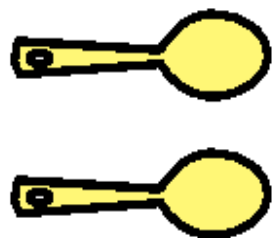




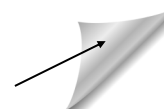
Setjið 1 og hálf  
teskeið af kanil í  
skálina.

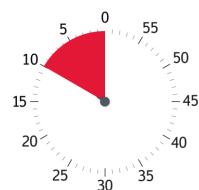
Hrærið öllu vel  
saman.





Setjið 2 teskeiðar af mjólk í skálina og hrærið aftur.



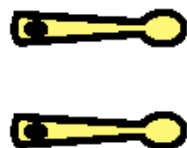


Kælið deigið í ísskáp  
í 10 mín.



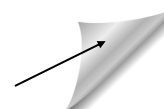
Setjið 1 dl af sykri í skál.



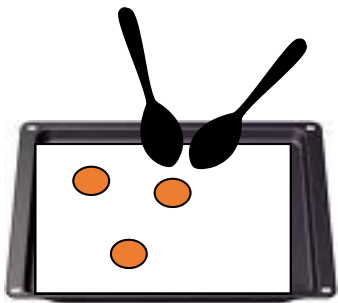


Setjið 2 teskeiðar af  
kanill í skálina.

Hrærið vel saman  
með gaffli.

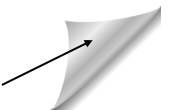


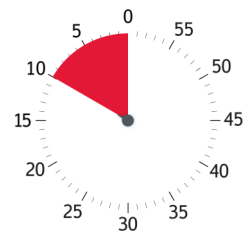
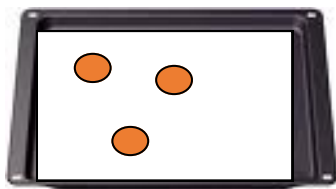




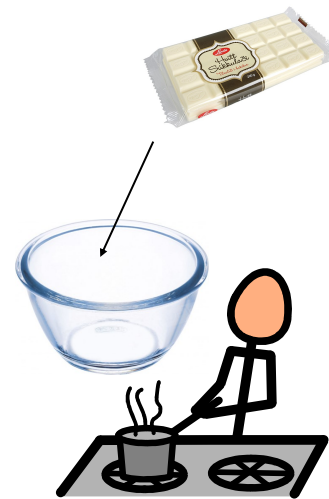
Mótið litlar kúlur með 2 teskeiðum og rúlluð upp úr kanilsykrinum.

Færið yfir á pappírsklædda ofnplötu.

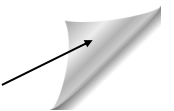




Bakið kökurnar í 8 -  
10 mínútur, eða þar  
til þær eru  
gullinbrúnar.



Brjótið niður 100 gr  
af hvítu súkkulaði  
og setjið í glerskál  
og bræðið yfir  
vatnsbaði.





Dreifið hvítu súkkulaði  
yfir kökurnar meðan  
þær eru enn smá heitar  
með skeið.