



Lakkrístoppar



Anna Soffía Óskarsdóttir
Þorgrímur Guðni Björnsson
Þorvaldur Heiðar Guðmundsson

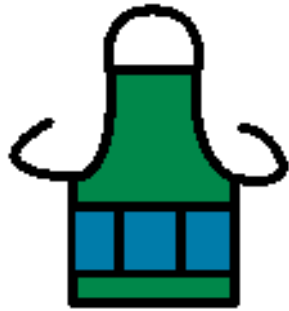
gert fyrir jólanámskeið



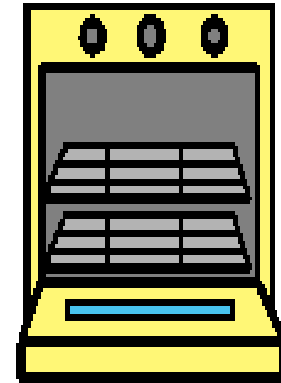
1



Þvo hendur

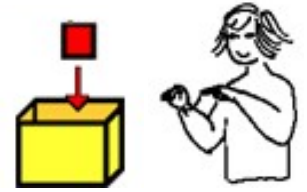
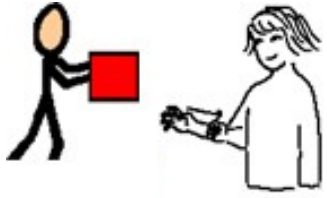


Fara í svuntu



Kveikja á ofninum

Stilla hitann á 170



2

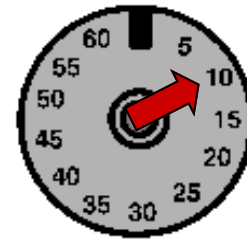
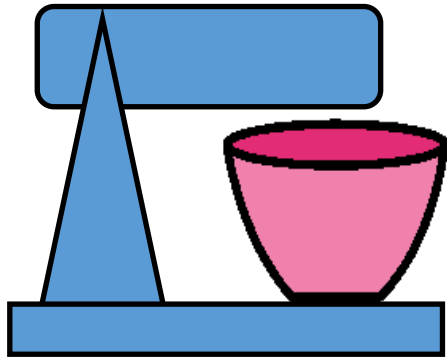


Skilja að
eggja rauðu
og eggja hvítu

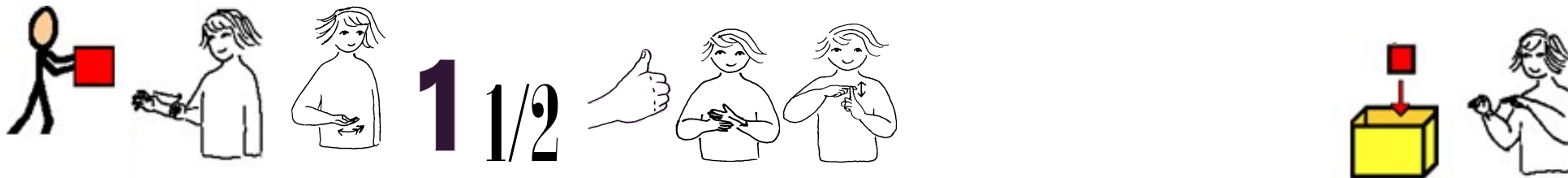
Setja í
hrærivélar-
skál



3



Þeyta í
10 mínútur



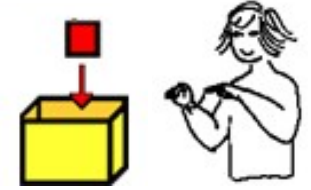
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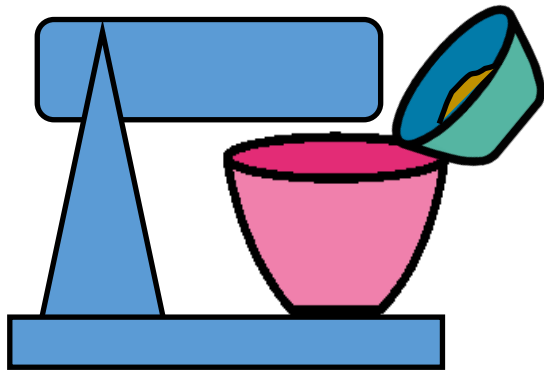
3 dl púðursykur



Mæla
púðursykur
í skál

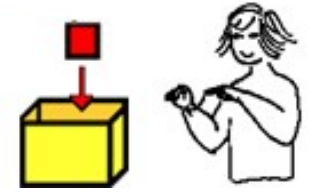


5



Setja sykurinn
í skálina

Þeyta í
5 mínútur

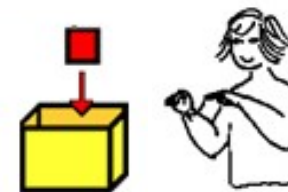
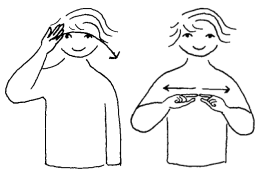


6



2 dl súkkulaði-
bitar



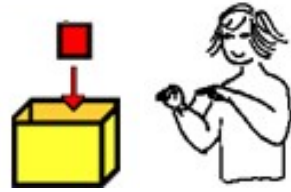


7

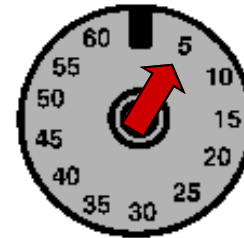


2 dl lakkrískurl





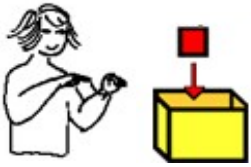
8



Hræra
súkkulaði og
lakkrís-kurl

varlega
saman við
eggja-kvoðuna

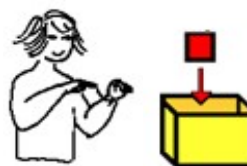
Með sleif



9



Setja-
bökunarpappír
á ofnplötu



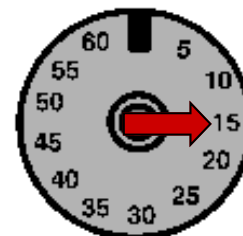
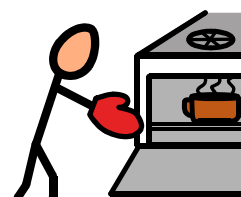
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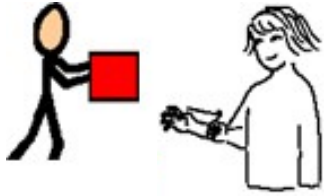
Setja deigið í
litlar kúlar á
plötuna
með skeið



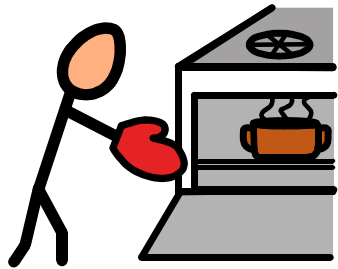
11



Baka í miðjum
ofni í 15 mínútur.



12



Láta kólna áður
En kökurnar eru
teknar af
pappírnum

Fletta



Áhöld



Skál



Sleif



Desilítramál



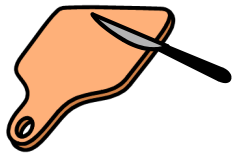
2 teskeiðar



Ofnplata



bökunarpappír

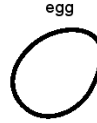


Bretti og hnífur



Hrærivél

Hráefni

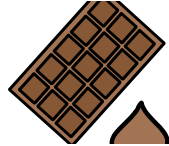


egg

3 eggjahvítur



púðursykur



Súkkulaði



lakkrískurl