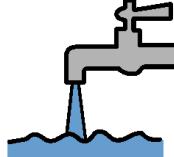
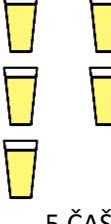
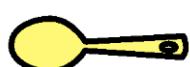
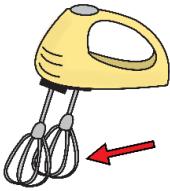
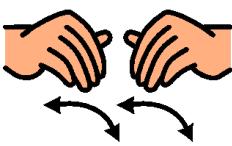
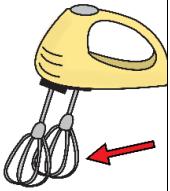
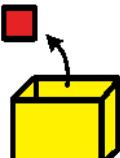
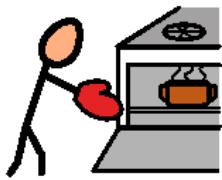
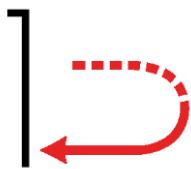
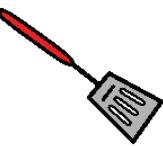
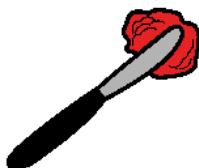
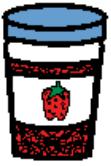
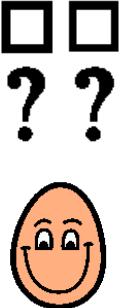
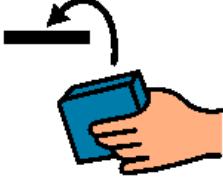
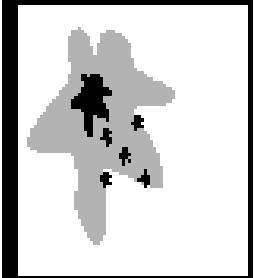


Kako napraviti palačinke?

	 VRIJEME ZA MARENĐU	 MOGU	 NAPRAVITI	 PALAČINKE.
 MORAM	 PRIPREMITI SASTOJKE:	 BRAŠNO,	 ŠEĆER,	 SOL,
 MLJEKO	 ULJE.	 VODU.		
 U ZDJELU	 ULITI	 5 ČAŠA	 MLJEKA,	 1 ČAŠU
 VODE,	 2 JAJA		 ŽLIČICU ŠEĆERA	 ŽLIČICU SOLI
				

 SVE IZMIKSATI	 I DODAVATI	15 ŽLICA	 BRAŠNA.	 SVE IZMIKSATI.
 S KUTLJAČOM	 VADIMO SMJESU	 I STAVLJAMO	 U TAVU	 NA TOPLO ULJE.
 PEČEMO	 JEDNU STRANU	 OKRENEMO	 S VILICOM	
 NA DRUGU STRANU.	 OPREZ!	 MOŽEMO SE OPEĆI!		
 UZMEMO NOŽ	 MAŽEMO	 PALAČINKE	 S NUTELOM	

			
ILI	PEKMEZOM.	S ČIME TI VOLIŠ?	
			
JEDEMO	PALAČINKE.	UŽIVAMO!	
			
STAVITI	PRLJAVO	SUĐE	U PERILICU.
			
BRAVO!			