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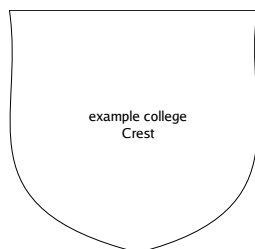
A Very Interesting Study About Waffles and How Do You Make Syrup Out of Every Impossible Plant.

This dissertation is submitted for the degree
of Doctor of Philosophy

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All Saints College

Abstract

This is a good template for everybody. This is a good template for everybody. This is a good template for everybody. This is a good template for everybody. This is a good template for everybody. This is a good template for everybody. This is a good template for everybody. This is a good template for everybody. This is a good template for everybody. This is a good template for everybody.

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List of Abbreviations and common units

Things must be very interesting and for saving word count one should include lots of abbreviations.

- lots
- of
- abbreviations

Declaration

The text goes here.

Signed,

John Smith
January 1, 1990
University of Cambridge

Acknowledgements

Thank you for everybody that helped and especially for L^AT_EX typesetting system.

Chapter 1

Introduction

This is the introduction and I can say a lot about it.
Haha, this is a very long introduction.

1.1 First section

aksdjlasjdalksjdalksjdaslkdjas

Chapter 2

Not Introduction

This is the introduction and I can say a lot about it.

Chapter 3

Haha

This is the introduction and I can say a lot about it.

Chapter 4

Things

More dummy text.

Chapter 5

One more chapter on something

A lot of results and things like that.

Chapter 6

Conclusions

I can say that it works.

Appendix A

Recipe for Cinnamon Balls

| Ingredient | Amount |
|------------------------------|---|
| egg whites | 2 |
| Castor (superfine) sugar | 100 g (4 oz / $\frac{1}{2}$ cup) |
| ground almonds | 200 g (1/2 lb / 2 cups) |
| cinnamon | 1 level tablespoon |
| icing (confectioners') sugar | (approx 5mm deep in a plate or wide bowl) |

Algorithm 1 The Perfect Cinnamon Balls [1]

- 1: Beat the egg whites till they form stiff peaks.
 - 2: Fold in all the remaining ingredients.
 - 3: Form into balls with wetted hands.
 - 4: Bake on a greased tray at 170° C (Gas Mark 3 / 325° F) for 25 minutes, or until just firm to the touch.
 - 5: Roll in icing sugar whilst warm.
 - 6: Roll in icing sugar when cold.
-

I find it easier to mix the dry ingredients first, before adding them to the egg whites. This ensures a more even mixing.

It is important to bake the balls only as long as directed to ensure that the biscuits remain soft and moist inside. It may seem that they are still underdone, but it is important that they are not allowed to dry out.

These amounts make about 15-20 depending on the size of the cinnamon balls. I find it best *not* to pre-heat the oven otherwise they may burn. Also use a clean baking sheet, or one that has only been used for cakes/biscuits, to improve taste. Remove them from the baking sheet with a firm twist, or a thin spatula.

It is also possible to replace cinnamon with the contents of a vanilla pod and a tea-spoon of vanilla essence, to make Vanilla Balls!

Bibliography

- [1] Evelyn Rose. *The New Complete International Jewish Cookbook*, page 617. Robson Books Ltd, 2004.