# A collection of the best **Cathy** recipes

### July 26, 2018

#### Abstract

For those who we miss cooking with and whom we want to share one more meal with. Includes mostly stuff that is coloured green.

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# 1 Sweet stuff

Recipes here are meant to be enjoyed as snacks and dessert





# Finnish pancake

 $\bigcirc$  30 min

O 1-4 people Portions

A Finnish style sweet and thin pancake. Best enjoyed outside while having barbecue in middle of the forest.

#### Preparation

Break the eggs in the bowl

Add half of the milk, sugar and salt and mix the extract

Add all the flours and mix until the extract is settled

Add rest of the milk and mix for the last time

Heat pan with butter, until butter turn brown. Once pan is hot enough, pour in a thin layer of the mix and let it harden. Flip once bottom has nice colour and fry the other side for couple seconds.

Serve hot with filling of your choice

#### Ingredients

3 dl Wheat flour

2 Eggs

 $500\,\mathrm{ml}$  Milk

3 Table spoons Sugar

1 tea spoon Vanilla

extract

1 tea spoon salt

Butter

#### On the side

Use Sugar, Jam or Ice cream to make the pancake sweeter.

Hint

Moi

# 2 Lunch time

Recipes here are more filling and can make good lunch and dinner. Impress your friends or loved one.



# Okonomiyaki

- $\bigcirc$  30 min
- © 2-4 Portions

A Japanese cabbage pancake with a tasty sauce.

### Preparation

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### Ingredients

 $500~{\rm g}$  cabbage  $$3~{\rm Eggs}$$   $$10\,{\rm ml}$  Oil Okonomiyaki sauce

#### You can write

You can write extra stuff here

Hint

Moi