



# The Happy Bun

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Photo URL

[https://cdn.pixabay.com/photo/2019/03/24/14/23/bread-4077812\\_960\\_720.jpg](https://cdn.pixabay.com/photo/2019/03/24/14/23/bread-4077812_960_720.jpg)

Recipe Name

Croissant

Callout Text

Best Croissant in the world

Portions

5

Ingredients

1 tsp Sugar, Fun, 1 Cup of Flour

How to

Put on the oven for 220 degrees, blend the dry mix in a bowl

All submissions will go through Admin approval before displayed on the website

Submit

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Aleksander Andersen