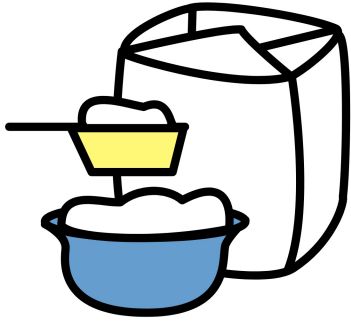


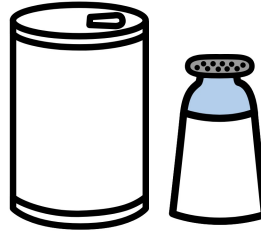
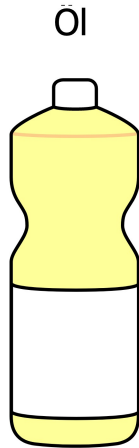
Knetmasse - Rezeptbuch



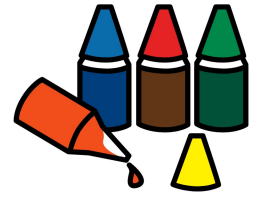
Wir brauchen diese Zutaten:



Mehl



Salz



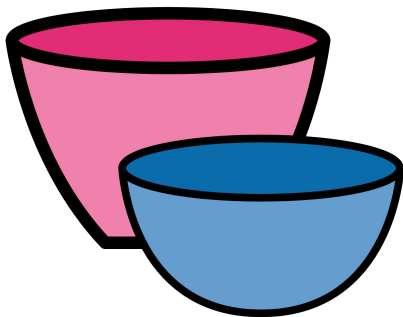
Lebensmittelfarbe



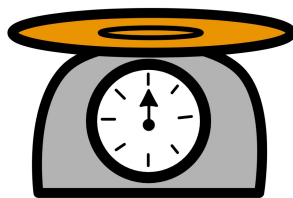
Wasser



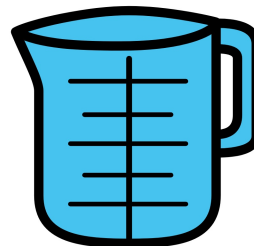
Wir brauchen diese Dinge:



2 Schüsseln



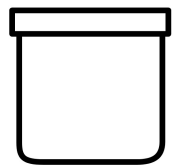
Waage



Messbecher



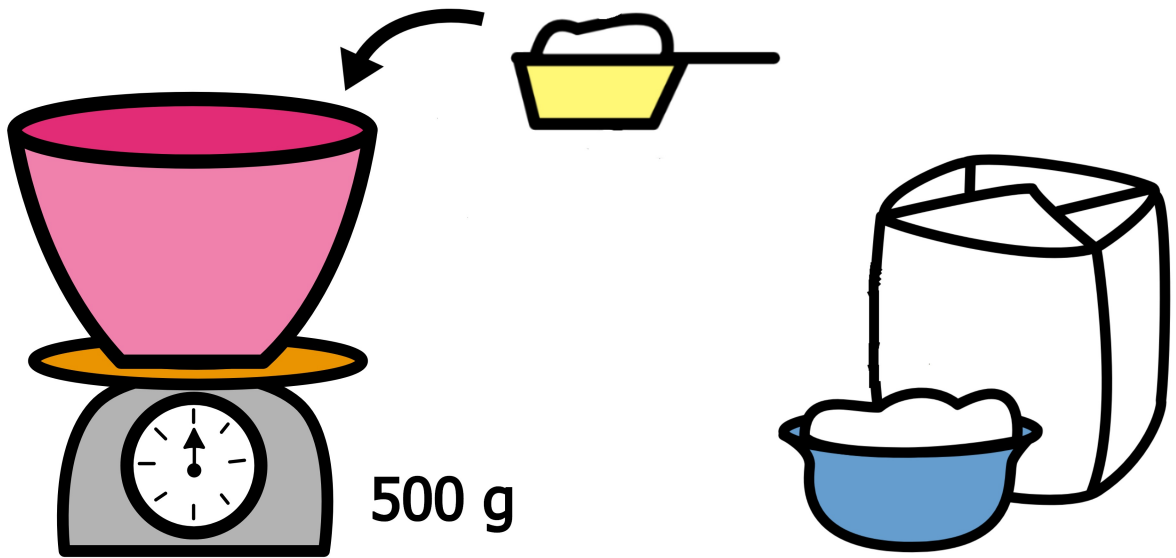
Teelöffel



Behälter



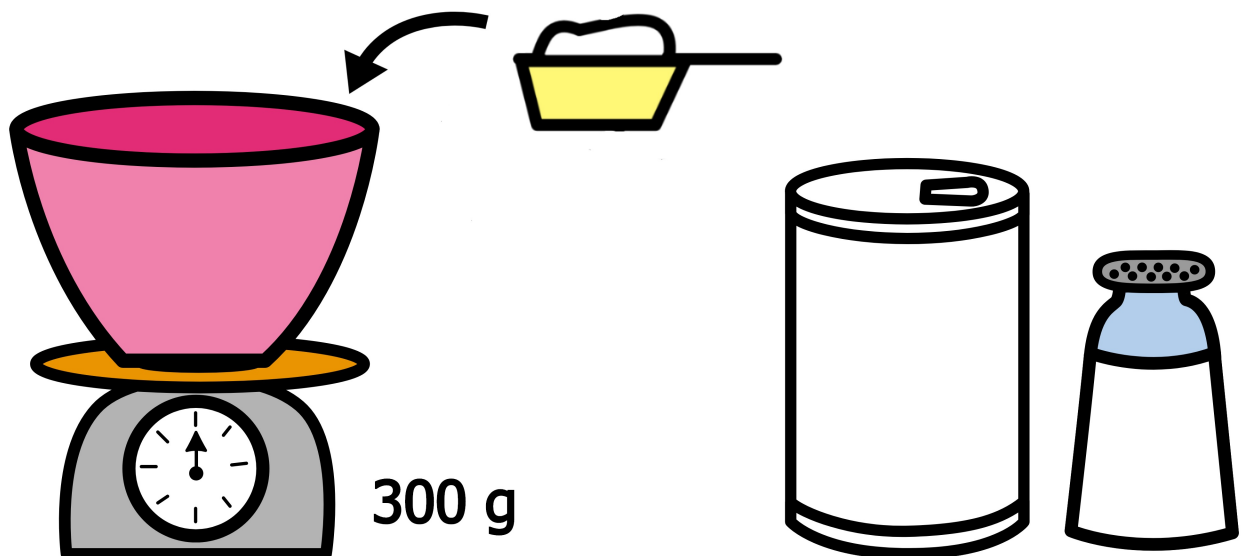
500 Gramm Mehl abwiegen:



1



300 Gramm Salz abwiegen:



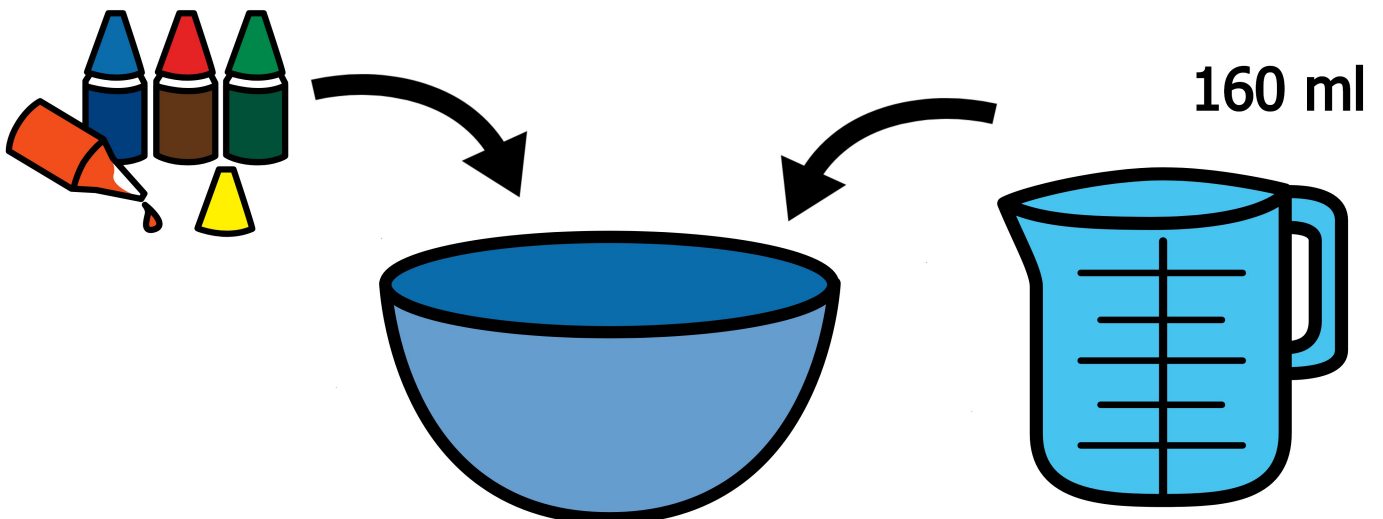
2

Das Mehl und das Salz gut mischen



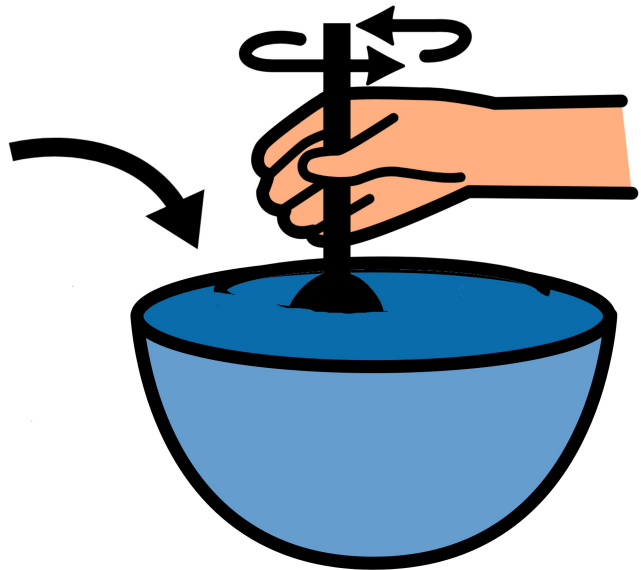
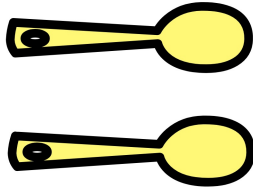
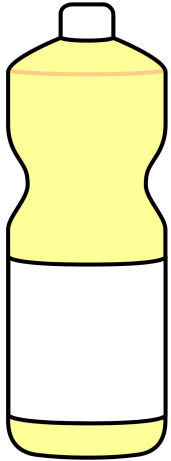
3

160 ml Wasser und Lebensmittelfarbe in eine Schüssel geben.





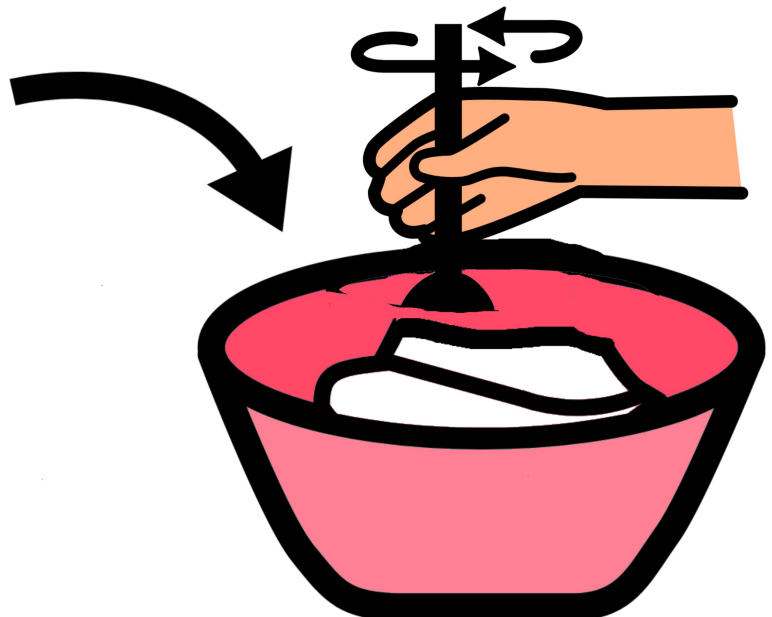
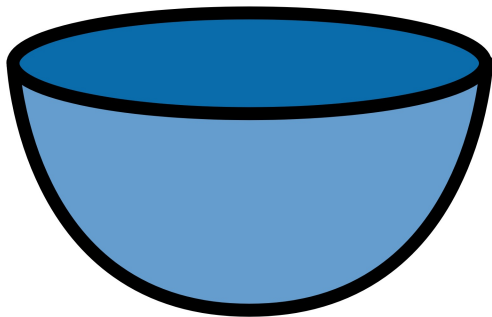
Zwei Teelöffel Öl hinzugeben und umrühren.



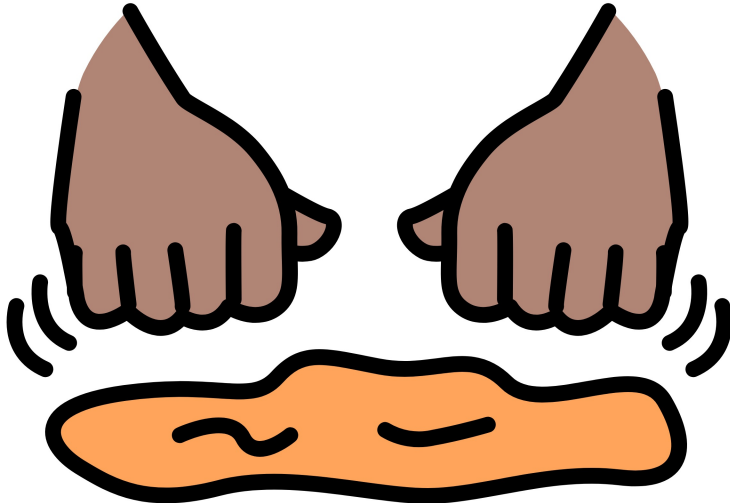
5






Die Öl-Wasser-Mischung zum Mehl-Salz-Gemisch geben.



  
Alles gut verkneteten.



  = 
Die Knetmasse ist fertig.

