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no How to cook a cake "Bear" cake ingredients Cooking Tips Ingredients What will you need To make bear cake you will need: How to make bear pie: How to make bear cake Video how to make a teddy bear How to cook a cake "Bear" Cake "Bear" turns out to be very tasty and tender. It reminds us of childhood and those goodies that mom prepared for us for the holidays. To date, bear pie is one of the most commonly baked dishes. To make the cake delicious, you need to choose the right oil. In stores, it is sold in two types: sweet cream or margarine. If you want a more delicate and creamy cake, then choose the first type of butter. As a cream, take sour cream or cream. Choose thick sour cream. Use coconut flakes, marzipan, berries as a decoration. You can also use mastic or marzipan. Cake "Bears" Cake "Bear" is very tasty and tender. In stores, it is sold in two types: sweet cream or margarine. If you want a more delicate and creamy cake, then choose the first type of butter. As a cream, take sour cream or cream. Choose thick sour cream. Use coconut flakes, marzipan, berries as a decoration. Test Ingredients: Flour - 2 cups Butter - 200 g Baking powder - 1 tsp Orange peel Vanilla sugar - 1 sachet Sour cream - 1 cup Cream composition: Eggs - 2 pcs. Sugar - 1 cup Butter - 200 g Vanilla sugar Dessert preparation: 1. Pre-prepare the dough: mix the baking powder with flour, pour the oil into the mixture and grind everything together. 2. Add sugar, mix and pour in sour cream. Knead the dough, form a ball, cover with cling film and refrigerate for half an hour. 3. Bake the cake, cool and cut into three parts. 4. Prepare cream: beat eggs, butter and vanilla sugar. 5. Lubricate the cooled bottom of the cake with cream and cover with the second part of the cake. 6. Smear with cream and the sides of the cake. 7. Decorate the cake however you like. 8. To get a fluffier biscuit, add a little more baking powder. 9. To make the cake even, place baking paper under the bottom and press it with a rolling pin. 10. Do not rush to lay out the biscuits in the form: when baking, they will rise 2 times. 11. Before eating, let the cake stand in the refrigerator for several hours. Source: <http://www.kedem.ru/recipe/dessert/2006-03-13perryon-prigotovij-v-domashnih-us>

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