

Unser Essen- gesund und sicher Mach mit!



GEBURTSTAGSKALENDER ZUM AUSMALEN

Europäisches Verbraucherzentrum
Deutschland - Kiel



Europäisches Verbraucherzentrum Deutschland – Kiel • Willestr. 4 – 6 24193 Kiel • Tel.: 0431 / 971 93 50 • www.evz.de

Der Standort Kiel des Europäischen Verbraucherzentrums Deutschland ist eine Einrichtung der Verbraucherzentrale Schleswig-Holstein. Er wird von der Europäischen Kommission sowie dem Bundesland Schleswig-Holstein finanziell unterstützt und gehört zum Netzwerk der Europäischen Verbraucherzentren, dem European Consumer Centre Net (ECC-Net).



Wasche deine
Hände
immer mit Wasser
und Seife,
bevor du isst!

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Decke Lebensmittel
wie Pudding und
Quarkspeise immer
mit einem Teller
oder einer Folie ab!



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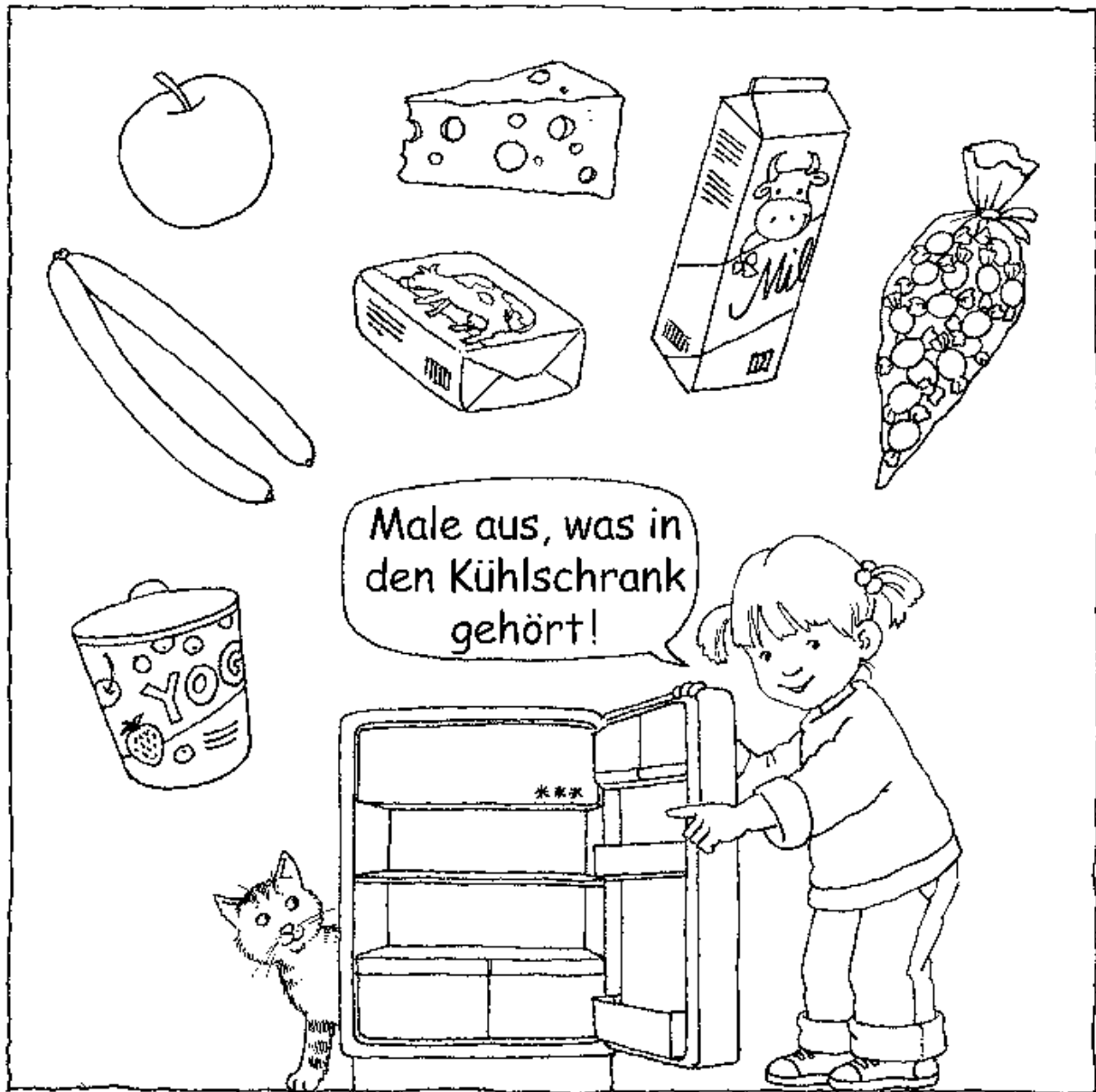


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Schwedische Pfefferkuchen

1/2 Paket Butter
 8 Tassen Mehl
 4 Tassen Zucker
 1 Tasse dunkler Sirup
 1 Tasse Wasser
 je 1 Teelöffel Natron,
 Zimt, Nelken, Kardamom

zu einem Teig
 verkneten.
 Plätzchen
 ausstechen.
 Bei 200 °C
 ca. 10 Minuten
 backen.



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