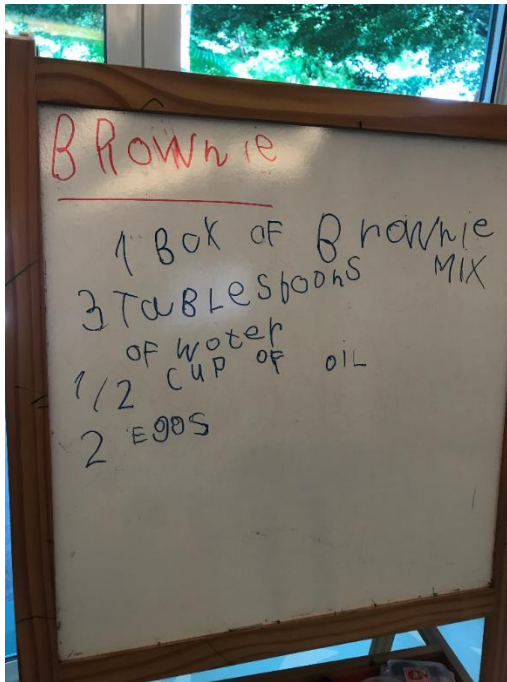


Ciara – Chocolate Brownies



Start by melting chocolate and butter together before whisking in eggs and vanilla. Mix in flour and coco powder, and lastly stir in the chocolate chunks. Scrape into lined pan and bake!

J-Pop – Steamed milk with eggs

Ingredients:

- 2 eggs
- 30gm white sugar (or to your taste)
- 250ml milk

Method:

1. Beat the eggs. Warm milk in the microwave oven a bit. Don't boil it.
2. Add warm milk into the beaten eggs first, then add sugar. Mix well. You don't need an electrical mixer. A fork can do. Use a spoon to get rid of the foam on the surface of egg mixture.
3. Cover the mixture with foil. Steam it for 12 minutes in a wok with a lid on. Every 4 minutes, lift the lid up a bit and let some steam release. Done! Serve hot.



Punn– Pancakes

- 1 cup of Pancakes Mix Flour
- 1 Tbsp melted Butter
- 1 Egg
- 3/4 cup Milk

This recipes makes about 8 pancakes.



