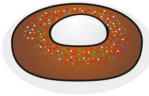


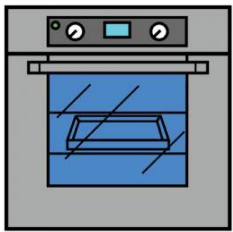

# MONAS DE PASCUA



## INGREDIENTES:


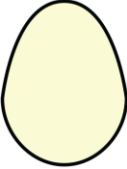

<p>1 kg DE HARINA DE FUERZA APROX.</p> 	<p>125 ML DE ACEITE GIRASOL</p> 	<p>250 ML AGUA TÍBIA</p> 	<p>125 GR AZÚCAR</p> 
<p>3 HUEVOS</p> 	<p>75 GR LEVADURA FRESCA</p> 	<p>ANISETES</p> 	

## UTENSILIOS DE COCINA:

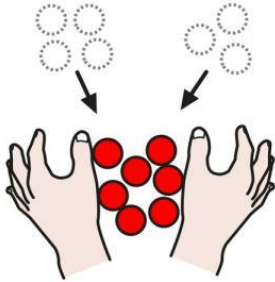

<p>HORNO</p> 	<p>CUENCO</p> 
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## PROCESO:

<b>1</b>	<b>MEZCLAR</b> 	<b>AGUA TIBIA</b> 	<b>+</b>	<b>LEVADURA</b> 
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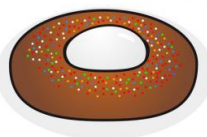
<b>2</b>	<b>BATIR</b> 	<b>HUEVOS</b> 	<b>+</b>	<b>AZUCAR</b> 
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<b>3</b>	<b>AÑADIR</b> 	<b>ACEITE GIRASOL</b> 
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<h1>4</h1>	<h2>JUNTAR</h2> 	<h2>INGREDIENTES</h2> 
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<h1>5</h1>	<h2>AÑADIR</h2> 	<h2>HARINA</h2> 	<h2>AMASAR</h2> 
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<h1>6</h1>	<h2>REPOSAR</h2> 	<h2>1H</h2> 
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<b>7</b>	<b>FORMAR</b> 	<b>MONAS</b> 
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<b>8</b>	<b>HORNO 180°</b> 	<b>20 MIN APROX</b> 
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**DISFRUTAR!!**

