

RUSSIAN BREAKFAST

Sharlotka



Ingredients:

1 cup of flour

1 cup of sugar

3 eggs

1/3 tablespoon of baking soda

4 green apples

Instructions:

1. Preheat the oven to 370F
2. In a bowl, mix together sugar, eggs, and baking soda until fluffy and white.
3. Add flour and mix until it becomes a smooth consistency
4. Peel apples and cut apples into small pieces and mix into batter
5. Butter a baking pan and then warm it in the oven
6. Pour batter into it baking pan and bake for about 40 minutes- DO NOT open oven for the first 30 minutes
7. Serve hot or cold with milk, tea, ice cream or on its own.

You can add some cinnamon to the mix if you want it to be a little spicy.

Russian chocolate “salami”



Ingredients:

- 1 lbs of tea biscuits/cookies
- 1.5 sticks of butter, softened
- 1 can of sweetened condensed milk
- 3 tablespoons of cocoa powder
- Optional: Walnuts

Instructions:

1. Crush tea biscuits/cookies in a bowl into little pieces
2. Mix in softened butter first, then condensed milk
3. Add cocoa powder and mix together well
4. Prepare clear plastic wrap
5. Put half of the mixture in a piece of clear plastic and roll to form a log shape like salami. Repeat with the other half.
6. Put in logs in the freezer for 1-2 hours
7. Unwrap and slice for serving.
8. Serve with tea, coffee or on its own.

You can add walnuts if you like.

Russian Sirniki

Ingredients:

- 1 pack (7.5oz) Farmer cheese



- 1 large egg
- 1.5 tablespoon of flour
- 1 tablespoon of sugar
- 1/3 cup raisins (if you want)
- Butter to fry with



Toppings:

Fresh fruit or jam, sour cream, powdered sugar; whatever you like!

Instructions:

1. In a bowl, mix together 7.5 oz of cheese, 1 egg, 1.5 tbsp of flour, 1 Tbsp sugar with a spoon until the consistency is uniformed.
2. Stir in the raisins (if you want) with a spoon. It will still have some little cheese clumps.
3. Heat a large nonstick skillet over medium heat, add butter
4. Once the skillet is hot, place a tablespoon of mix (dip spoon in the water) directly into the skillet. Fry until golden brown, about 6-7 minutes each side, flipping once during cooking.
5. Transfer to a plate and serve with your favorite toppings