

INGREDIENTS



DOUGH



CREAM



MIX 3 EGGS AND A CUP OF SUGAR



ADD A CUP OF FLOUR, OIL BAKING PAN



POUR OUT THE DOUGH INTO BAKING PAN
PUT IT INTO THE OVEN FOR 25 MIN
180 C



PEEL FRUITS, CUT INTO SLICES AND DECORATE A BOWL



DECORATE THE BOWL, MELT GELATIN



MIX 4 CUPS OF SOUR-CREAM
AND 2 CUPS OF SUGAR, ADD
VANILLA



BISCUIT IS READY!!! CUT IT INTO PIECES



ADD GELATIN TO CREAM AND MIX



PUT THE REST OF FRUITS AND THE PIECES OF BISCUIT INTO THE BOWL



**POUR THE CREAM ON THE MIXTURE AND
PUT IT IN A COLD PLACE TO FREEZE FOR
2 HOURS**



PUT THE BOWL INTO HOT WATER FOR 5-10 SECONDS AND TURN IT OVER



IT LOOKS DELICIOUS! IT SMELLS
TASTY!

BONNE APPETITE!!!



**THANK YOU
FOR YOUR
ATTENTION!!!**