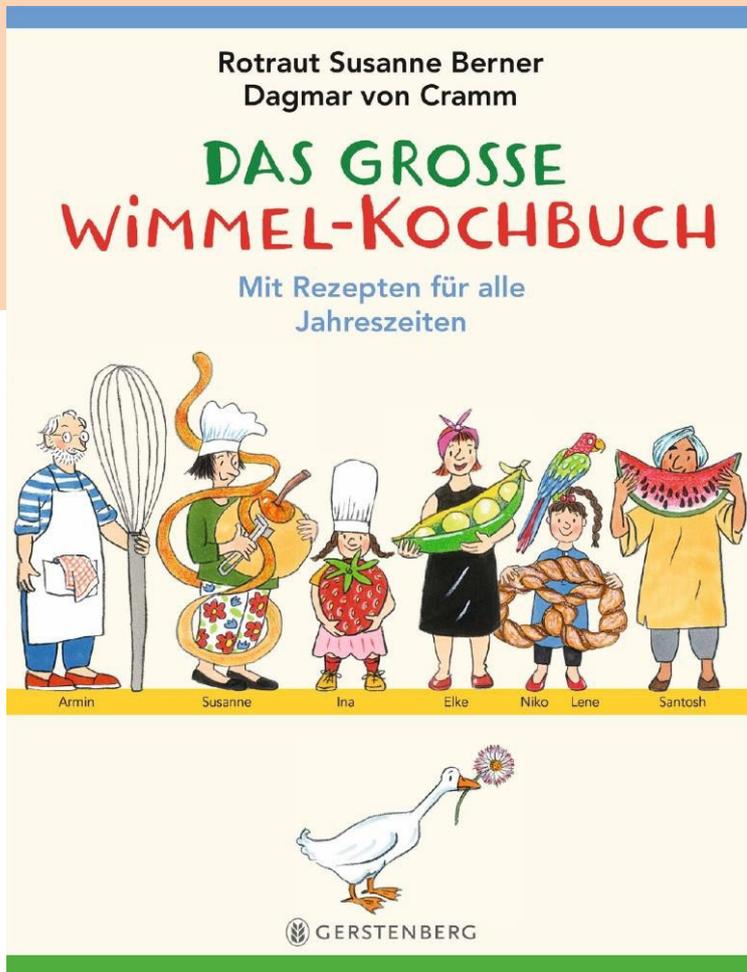


Cooking in Wimmlingen!



Rotraut Susanne Berner •
Dagmar von Cramm

The Great Wimmel Cooking Book

144 pages, fully coloured
20 x 26 cm, flexcover
Age 10+
€ 19,95



Sold to China, Poland, Russia, Slovenia,
Slovakia, Belgium, Czech Republic

In the books of Rotraut Susanne Berner's Treasure Chest series the Wimmel characters have all kinds of adventures as the seasons roll by. They play, they work, they celebrate, and, yes, they eat! Along with acclaimed dietician Dagmar von Cramm, Rotraut Susanne Berner has given some thought to who might like to cook or bake what in the Treasure Chest Kingdom, either to eat it themselves or to give it away. Following the sequence of the seasons the two of them have come up with a marvelous cookery book.

What's more, the authors provide some amazing experiments concerning the art of tasting and seasoning. While Rotraut Susanne Berner's numerous illustrations give the Treasure Chest people plenty of opportunity to voice their comments, Dagmar von Cramm has made sure that these dishes are not only tasty, as well as cheap and easy to cook, they also contribute to a balanced diet.

A cookery book for families, for kindergartens and crèches, and for all those who love to ply the kitchen knife and the wooden spoon, or to just tuck in!

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A cookery book for families, the kindergarden and creches – and everyone who loves to play in the kitchen!

Rotraut Susanne Berner

Award-winning **Rotraut Susanne Berner's** reputation as an illustrator has long spread beyond the Germanspeaking countries. She illustrates and designs books, often creating the story as well. She has drawn pictures for children's books and for novels, as well as designing countless covers.



Jonas hat heute zu seinem Geburtstag ein Waffeleisen geschenkt bekommen. Zur Waffelparty am Nachmittag kommen Lene, Ina, Linus, Peter und Struppi. Jonas kennt das Teigrezept fast auswendig. Waffeln hat er schon oft selber gemacht.



Apfel-Nuss-Waffeln

Zutaten für 7–8 Waffeln:

- 100 g weiche Butter
- 3–4 EL Honig
- 2 Eier
- 1 Msp. Backpulver
- Salz
- 200 g Mehl Type 1050
- 100 g gemahlene Hasel- oder Walnusskerne
- ca. 200 ml Apfelsaft
- 1 Apfel
- Öl für das Waffeleisen
- Puderzucker zum Bestäuben

Die Butter mit dem Honig schaumig schlagen und die Eier unterrühren. Backpulver und 1 Prise Salz mit dem Mehl und den Nüssen vermischen.

Die Mehlmischung samt Apfelsaft abwechselnd unter die Butter-Ei-Masse rühren. Jetzt muss der Teig ca. 10 Minuten quellen. In der Zwischenzeit den Apfel waschen und auf einer groben Reibe mit der Schale bis aufs Kerngehäuse raspeln und ebenfalls unter den Teig rühren. Er sollte dickflüssig sein – evtl. noch etwas Saft zugeben.

Das Waffeleisen gut vorheizen und die Backflächen mit etwas Öl einpinseln. Jetzt portionsweise 3–4 EL Waffelteig in die Mitte des Waffeleisens geben und den Deckel langsam schließen und fest andrücken. Nach

Dagmar von Cramm

She is a dietetician and author whose books have sold in excess of four million copies. Apart from her publications audiences know her from her frequent appearances on television. A mother of three sons, and – would you believe! – an enthusiastic cook, she lives in Freiburg with her husband.

