

BEEES AND BEEKEEPERS

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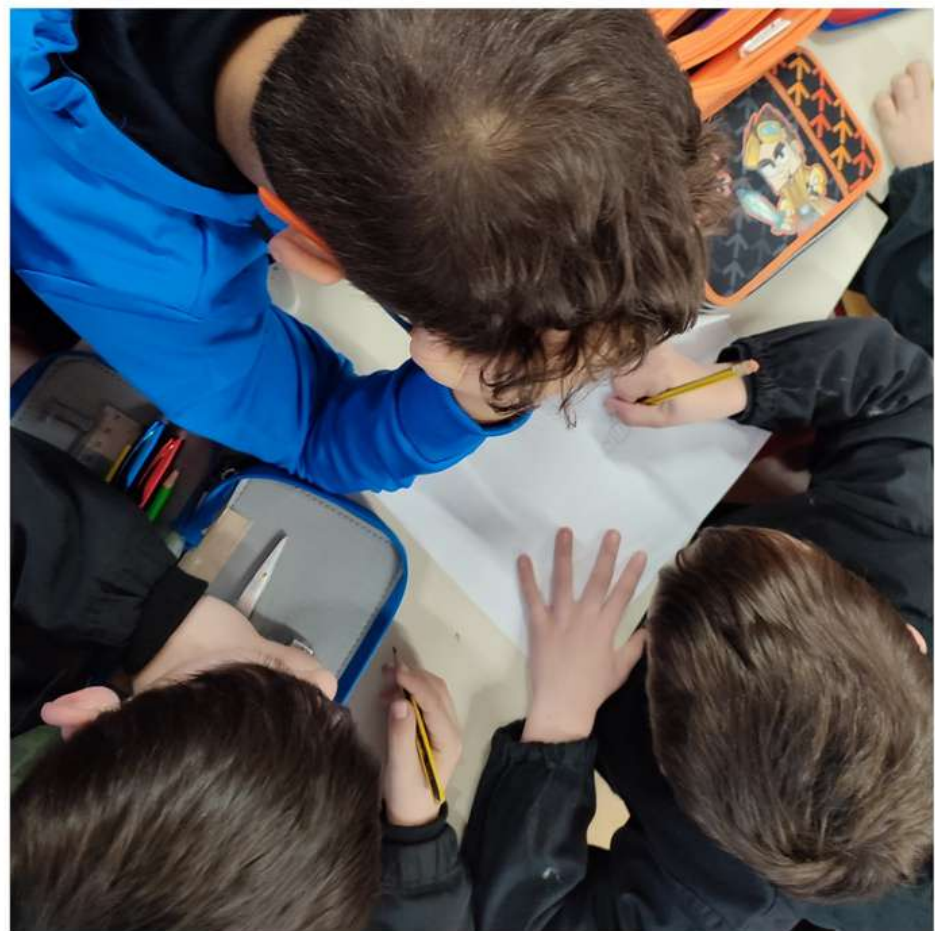
SHATTER THE GREY!

2022-1-EL01-KA220-SCH-000085994



**PRIMARIA
A.CAVICCHI**

1°A 1°B Bee Society





Bee anatomy



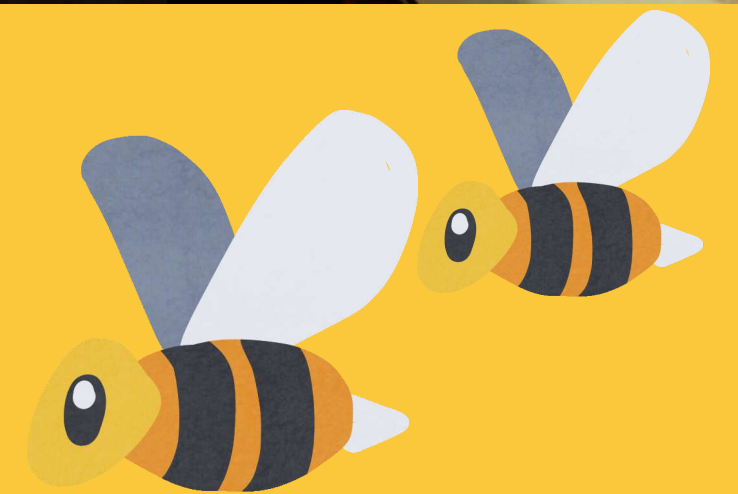


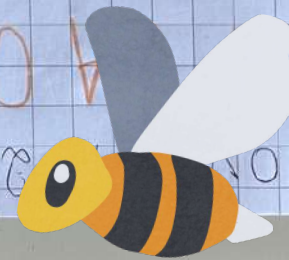
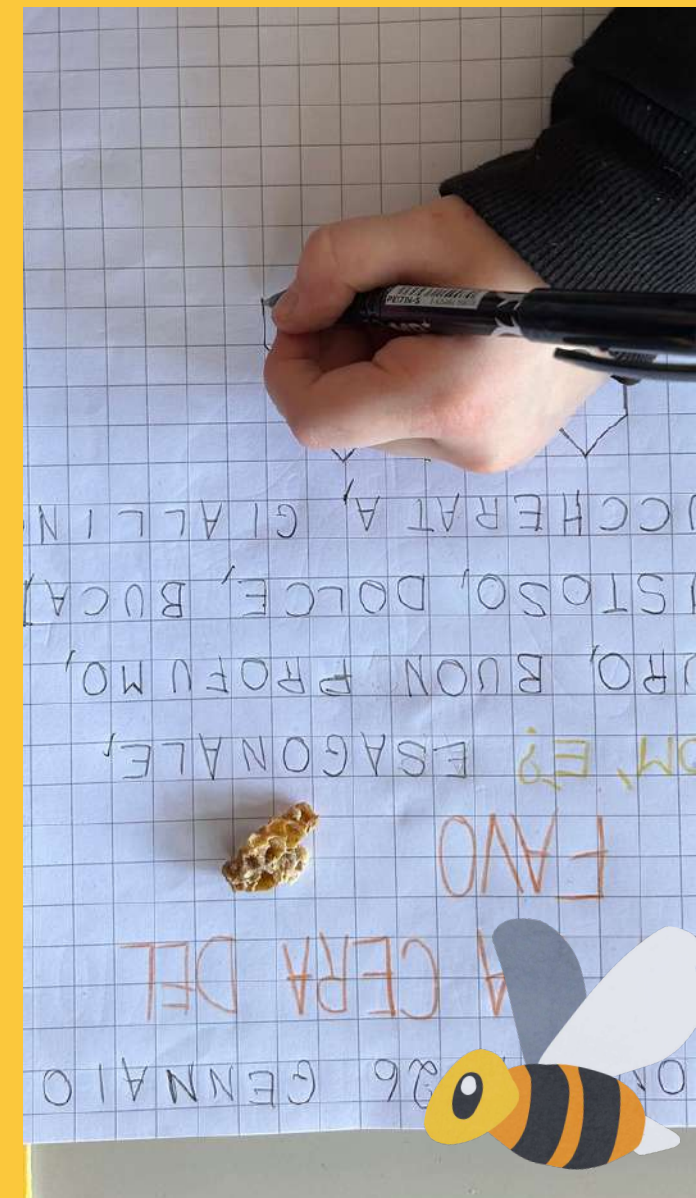
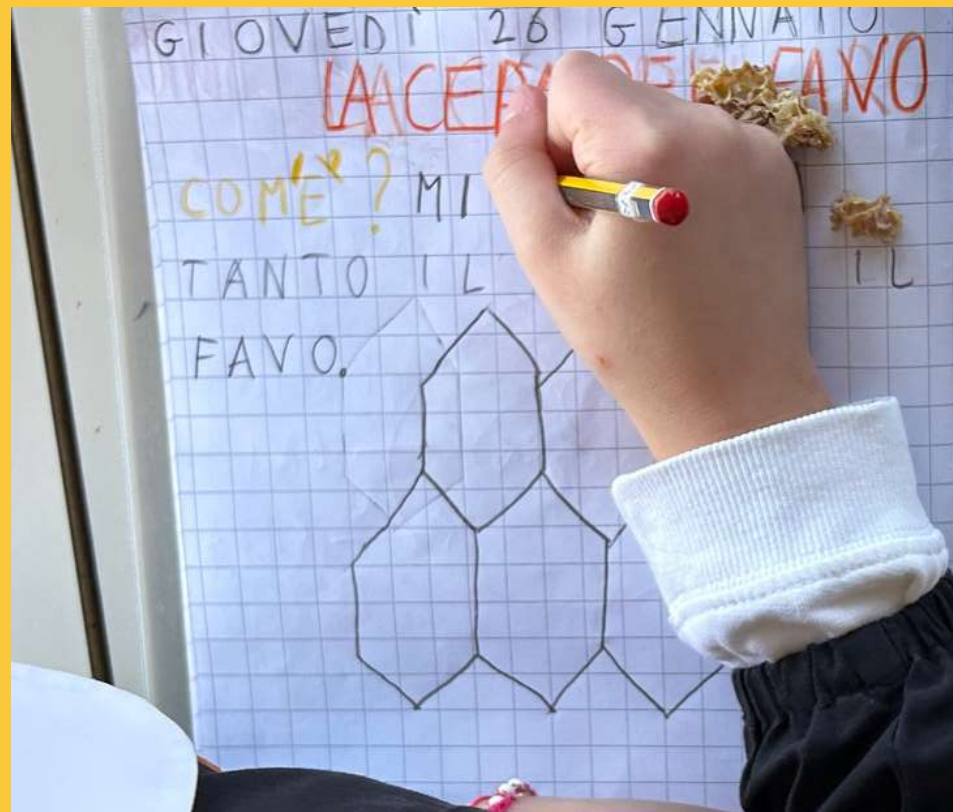
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I AM A BEEKEEPER!!!









BREAKFAST!!!



Honey biscuits

An easy fresh and genuine recipe.

Ingredients:

- 280 grams of flour 00
- 100 g of honey
- 120 g butter
- 1 egg
- ½ tablespoon baking powder
- 1 pinch of cinnamon

Preparation :

Soften the butter (at room temperature) and mount it in a bowl until it is fluffy. In a separate bowl, mix the beaten egg and honey, then add the flour, baking powder and cinnamon.

Let the mixture rest and cut the biscuits making balls (the size of a walnut). Place them on a baking sheet with parchment paper. Bake the whole at a temperature of about 200 °degrees for 10-15 minutes in a preheated oven.

Once cooked, let them cool and serve on a plate with icing sugar above.




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THE BEES ARE VERY IMPORTANT FOR US. THEY ARE IN DANGER, WE NEED HELP THEM.




QUINAPENTO;
4. CAMBIAMENTO CLIMATICO

LE API SONO IN PERICOLO!

