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How to bake with us

1. Verb Base Form _____
2. Verb Base Form _____
3. Noun _____
4. Noun _____
5. Verb Base Form _____
6. Noun _____
7. Noun _____
8. Verb Base Form _____
9. Noun _____
10. Noun _____
11. Noun _____
12. Noun _____
13. Noun _____
14. Noun _____
15. Noun _____
16. Verb Base Form _____
17. Verb Base Form _____
18. Verb Base Form _____
19. Verb Base Form _____
20. Verb Base Form _____
21. Verb Base Form _____
22. Adverb _____
23. Adverb _____

24. Adverb

How to bake with us

hi! your probably here because you don't know how to _____Verb Base Form_____!, but do not _____Verb Base Form_____! our _____Noun_____ will make your failures a success, in this _____Noun_____ we will be _____Verb Base Form_____ _____Noun_____ _____Noun_____, what you'll _____Verb Base Form_____ to get is:1 cup on softened _____Noun_____, 1/2 cup of white _____Noun_____, 2 cups all-purpose _____Noun_____, 4 _____Noun_____, 11/2 cups white _____Noun_____ , 1/4 cup all purpose _____Noun_____ and 2 _____Noun_____ juiced (there are two stages since the recipe has a two layered dessert).First _____Verb Base Form_____ the oven to 175 degrees c then what you'll _____Verb Base Form_____ to do is to _____Verb Base Form_____ a medium bowl and _____Verb Base Form_____ together the softened butter, 2 cups of flour 1/2 cup sugar. Press into the bottom of an ungreased 9x13 inch pan. _____Verb Base Form_____ for 15 to 20 minutes in the preheated oven or until firm and golden .In another bowl, _____Verb Base Form_____ together _____Adverb_____ the remaining 11/2 cups sugar and 1/4 cup flour. Whisk in the eggs _____Adverb_____ with the lemon juice. Pour over the baked crust _____Adverb_____. Bake for an additional 20 minutes in the preheated oven, cut the lemon bars into cubes and serve with tea (optional). Bon appetite!

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