

## Sweet Milk

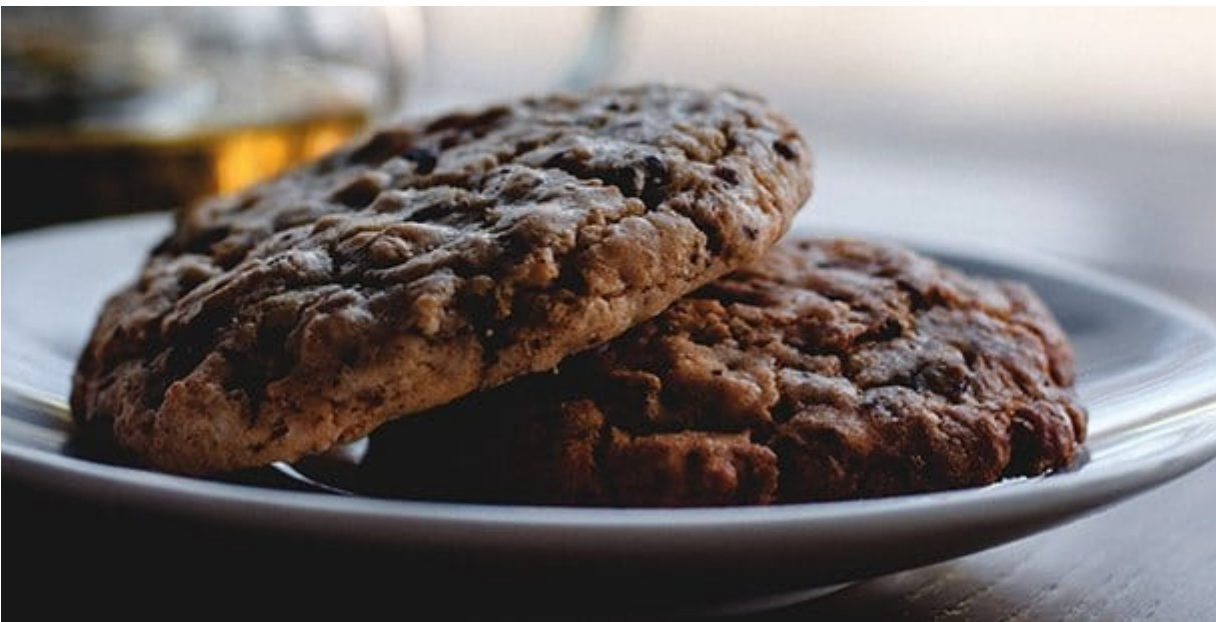
### Ingredients:

1 Lemon zest  
1 Liter Milk  
2 Teaspoons cinnamons  
80g Sugar/honey/mapple sirup

### Steps:

1. Boil the milk and add the other ingredients.
- 2 Let it chill for 1 hour
- 3 filtrating with à strainer or a cloth
- 4 to keep it fresh and tasty for longer, keep it in the fridge. I like it cold, but you can also have it hot

## Pumpkin Cookies



### ingredients ( 6 personnes):

- 100 g of pumkin
- 80 g of sugar
- 1 eggs
- 1 the spon of yeast
- 75 g of chocolate chip
- 1 pinch of salt

### steps:

- 1 Start by cutting the pumpkin into small cubes. Then cook them in boiling water.

- 2 Preheat the oven to gas mark 6 or 7 to between 180 and 190°C. Butter or oil a baking tray.
- 3 Once the pumpkin is cooked (very tender), mash it into a purée by crishing it with a fork. In a bowl, add the flour, baking powder, eggs, sugar and salt and mix.
- 4 Now, add the pumpkin puree and the chocolate chips and mix until you have a homogenous paste.
- 5 On the buttered or oiled baking sheet, make circular heaps of dough with a teaspoon, making sure to space them well apart.
- 6 Place in the oven and cook for 12 to 15 minutes. At the end, use a metal spatula to remove the cookies from the baking tray. Enjoy !