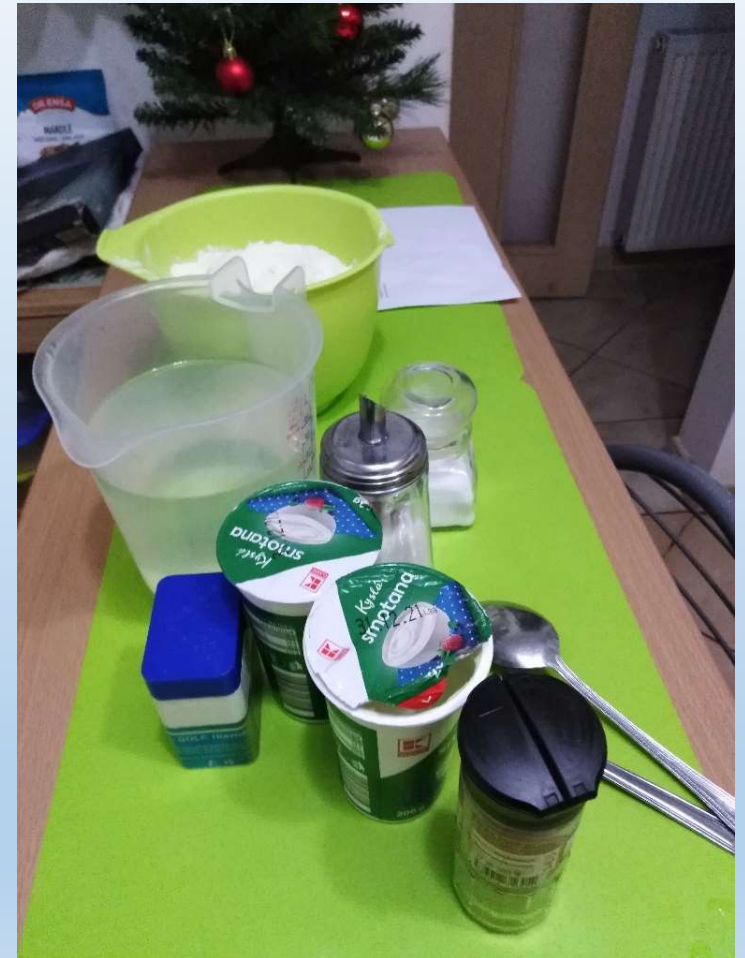


Making laufabrauð

Jozef Jurko



Laufabrauð are traditional Icelandic pancakes. I was curious how do they taste. So I and my mother decided to make them. First we prepared all the ingredients (cream, flour, baking soda, sugar and cumin).



Then we started cooking. Firstly we added $\frac{1}{4}$ l of cream to the $\frac{3}{4}$ l of water. Then we boiled it. Gradually we added 600 g of flour, one teaspoon of baking soda, one teaspoon of sugar, one teaspoon of salt and cumin.



Subsequently, we left the mixture to cool for 10 minutes and later we mixed it with our hands. The solidified mixture was then formed into an elongated shape.



Next, we cut it into smaller parts. Then we rolled them with a roller into thin pancakes.



Afterwards, we decorated some of the pancakes with different patterns.



When we had all the pancakes ready, we poured the oil into the pot and started frying them.



The result was great. The pancakes were well made. Me, my father, mother and grandmother liked them. I am looking forward to make laufabrauð again.



A photograph of a geyser erupting in a snowy, open landscape. The geyser is a tall, narrow column of white steam and water rising from a circular vent in the ground. The surrounding terrain is flat and covered in snow and patches of brown earth. In the background, there are distant hills and a few small buildings under a sky filled with large, white, and grey clouds. The sun is visible on the right side of the horizon, creating a bright glow.

Thank you for paying attention.