***Recipe of Brownie***

The brownie is a chocolate dessert from America. The traditional chocolate brownie is backed in the huge form and then cut into portion squares or rectangles.

For cooking we need dark chocolate, butter, 3 eggs, flour and some sugar.

We should start from preparing all ingredients.

The butter and chocolate need to be melted. For this we brake chocolate for pieces and put it to the butter into the cup in which we will melt them.

Put this cup into microwave for melting. Every 10 seconds remove from the microwave and mix until getting the homogeneous mass.

Clean the eggs for dirt not getting into our dough. We should choose the capacity for shaking and add the sugar there. Mix eggs and sugar until the homogeneous mass and full dissolution of sugar.

Add the chocolate butter mixture into eggs mass and blend. Sift the flout there and combine again.

Put the parchment into backing form and pout the dough there.

Put the backing form into the heated oven for 30 minutes. Start checking the brownie’s ready by toothpick.

You need to catch the moment when the center stopped being fluid, but on the toothpick the wet dough stays. Get out the form from oven.

Let the brownie cool down and after cut it into squares pieces.

***Macaron recipe***

Macaron came to us from France not long ago. As a rule the real macaron is made of ground almond, sugar and egg white. For filling you can use cream, chocolate pasta or condensed milk.

As for ingredients, we need almond flour, powdered sugar, sugar, food coloring, white, lemonade juice and water.

Firstly, we should combine almond flour and powdered sugar and then sift through a sieve. Add 2 whites to flour and powdered sugar and leave the bowl aside.

Secondly, let’s whip 2 other eggs white with mixer.it is important to use especially mixer as we need to get the meringue. Add some lemon juice into whites.

Thirdly, we are going to make the syrup. Put some sugar into the pot and pour some water. Put the pot on the cooker and turn on heavy fire. After syrup’s boiling gradually turning off the fire. Do not forget about stirring the syrup because of the chance of burning through. Add some drops of coloring to the ready syrup. The ready syrup should be added by a thin stream to the eggs white without turning of the mixer.

Now pour the white mass to the almond flour. Mix all until getting the homogeneous mass.

With help of pastry bag make the future parts of macarons. They should be identical and round. Leave the halves on the backing sheet at room temperature for 30 minutes. The dough should be dried up before putting it into the oven. When it is time, put the dough into the oven for 10 minutes.

For filling we use eggs cream. It can be made from the yolks. Moreover we can use chocolate pasta, custard or condensed milk. It is your choice and taste.

***Recipe of New York cheesecake***

Cheesecake is the classic dish of American cuisine, which situated in every many of cafes around the world.

Ingredients include shortbread cookies, butter, cream cheese, some sugar, eggs, cream.

Take all products from the fridge and let them warm up to room temperature.

Firstly, we are going to make a shortbread layer. For it we need to crash cookies into crumbs with help of blender and add the melted butter. The bulk mass should appear. Pour out the dough into the form. It is better to have a detachable form. Tamp down the layer with something flat. Also we should make a contour as sides for our cake. The ready layer should be put into oven for about 10 minutes. Then take out the form and let it cold down.

Secondly, let’s make the main part. Stir the cream cheese and sugar until having the homogeneity mass. The easiest way to make it is by mixer. We should do it with the minimum speed for the bubbles not appearing. Then add the eggs one by one. After adding every egg, stir the mass. Take your time. You need to use the whisk. Finally, add the cream and mix again. Knock the container on the table couple of times for air bubbles disappearing.

Pour the filling into the form and move it around all layer. Slightly knock the form table couple of times. We are going to bake our cheesecake. Put the form into oven on the bottom pan for about 1 hour. You should look at your desert every 15 minutes because of the chance of crack appearance.

After backing turn off the oven and leave the cheesecake in it for about 1 hour. Then open the door of the oven and leave it for 30 minutes. Now get the dish from the oven and let it cold for about 50 minutes in the room. Gradual cooling reduced the risk of cracking on the dessert.