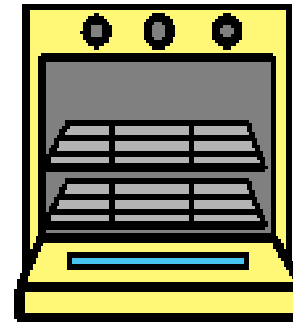
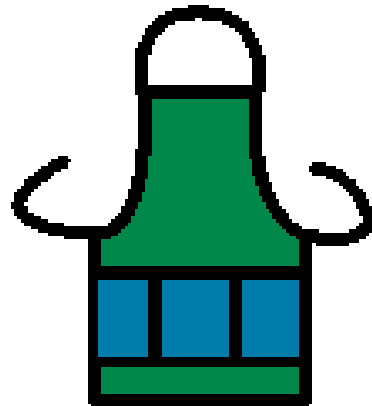


# Skýjabrauð





Þvoið hendur.

Setjið á ykkur svuntu.

Stillið ofninn á 150 gráður.





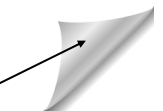
3 egg (við stofuhita)



Skiljið eggin.

Einn Skál fyrir  
eggjahvíturarnar.

Önnur fyrir  
eggjarauðurnar.



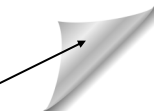


1/4 tsk vinsteinslyftiduft.



Bætið í skálina  
með  
eggjahvítunum í.

Hrærið saman.



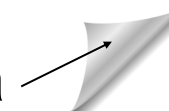


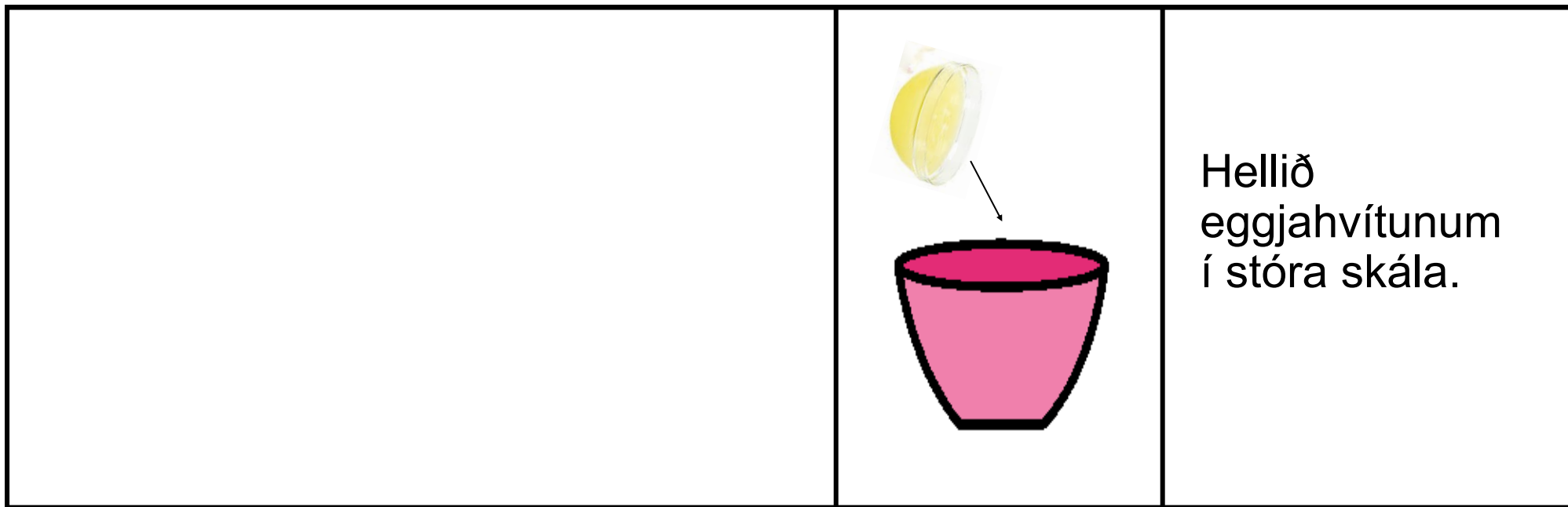
1/4 tsk sjávársalt

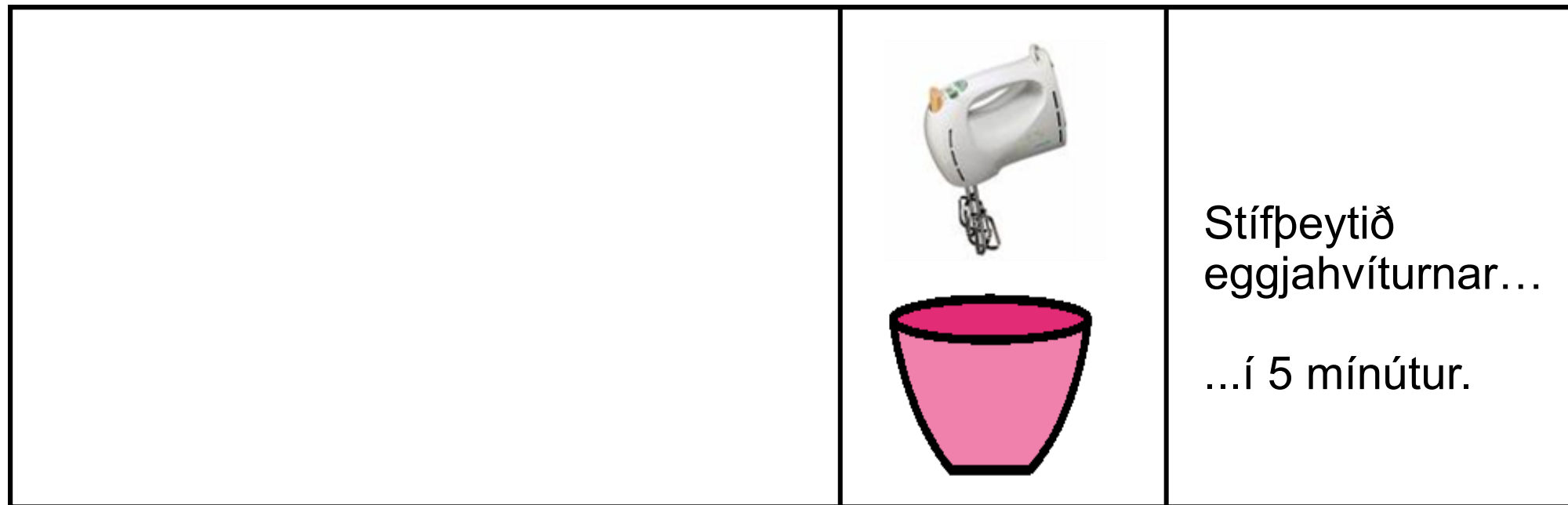


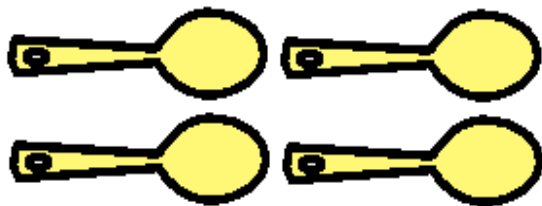
Bætið salti í skálina með eggjahvítunum.

Hrærið saman.









4 msk. Rjómaostur  
(við stofuhita)

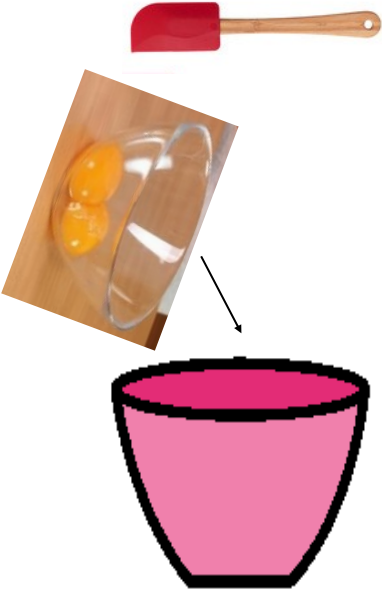


Bætið  
Rjómaostinum í  
skálina með  
Eggjarauðunum.

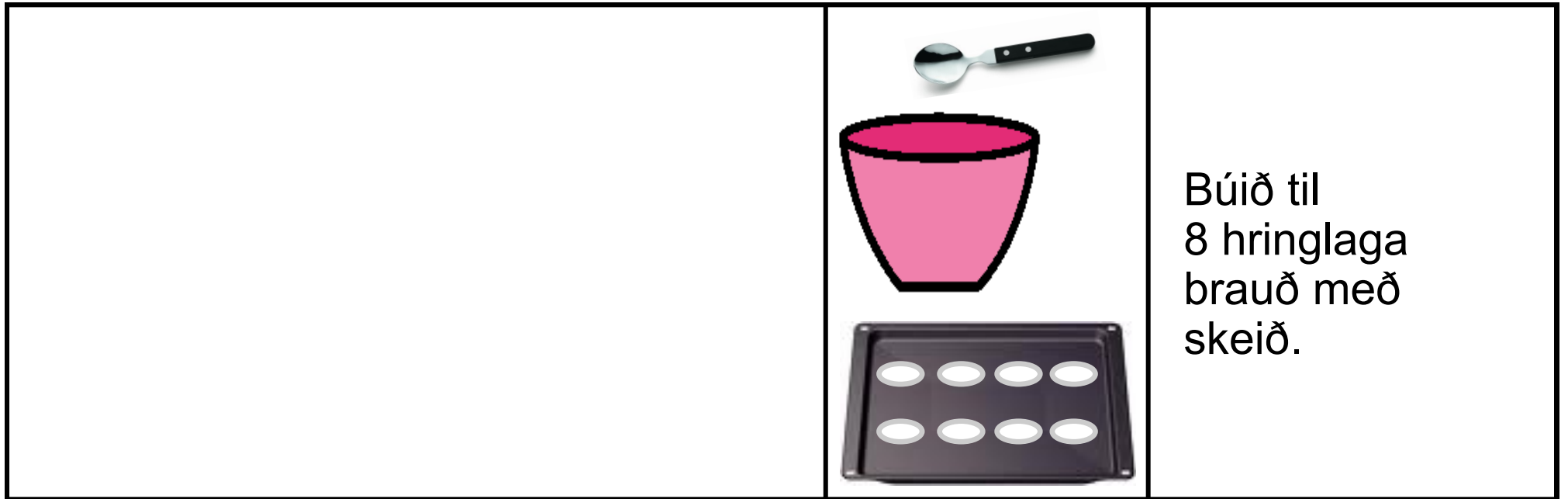
Þeyttið vel  
saman.

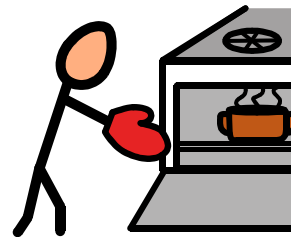




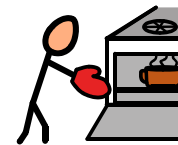
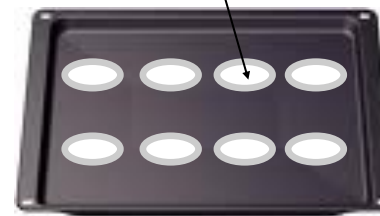
	 An illustration showing a red spatula with a wooden handle at the top. Below it is a wooden cutting board with two cracked eggs. An arrow points from the eggs down to a pink bowl.	<p>Hellið eggjarauðuna í stóru skálina með eggjahvítunum.</p> <p>Blandið varlega samen með sleikju.</p>
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	 A dark-colored rectangular baking tray is shown above a box of baking paper. The box is red and white with the text "Bakepapir", "Bakpappir", and "Baking paper" visible. There are also images of baked goods on the box.	<p>Sækið bökurnarplötu og bökurnarpappír.</p>
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Bakið í  
30 mínútur.



Setjið smá rifinn  
ost yfir brauðin.

Bakað áfram  
í 3 mínútur.