

Desserts

- [Angel Food Cake](#)
- [Banana Bread](#)
- [Blueberry Muffins](#)
- [Carrot Cake](#)
- [Chocolate Brownie](#)
- [Crème brûlée](#)
- [Haferkekse](#)
- [Kūčiukai ir aguonpienis](#)
- [Mailänderli](#)
- [Medaus tortas \(Medovik, Медовик\)](#)
- [Pistachio cardamom cake](#)
- [Quatre-quarts aux pommes](#)
- [Spitzbuben](#)
- [Strawberry Banana Milkshake](#)
- [Süsse Hefemäuse](#)
- [Tiramisu](#)
- [Grittibänz](#)

Angel Food Cake

From [Adam Ragusea](#)



I have leftover egg whites. Should I just throw them away? Try the angel food cake instead!

Ingredients

- 5 egg whites
- 1/2 teaspoon cream of tartar (or a squeeze of lemon juice)
- 175 g granulated sugar
- 1/2 cup (60g) flour (cake flour, ideally)
- salt
- vanilla (or some other extract)

Instructions

- Bake this in a narrow pan — one big loaf pan, or two smaller ones would be good. Line the pan entirely with parchment paper before you start on the batter. Get the oven heating to 350°F/180°C.
- Put the cream of tartar in the egg whites and beat to stiff peaks. Gradually beat in the sugar until the foam is stiff again. Beat in a pinch of salt and a splash of vanilla. Beat in the flour until the mixture is just homogenous — no longer.
- Scrape into the pan and bake until a skewer to the center comes out clean — about an hour, but it'll depend on the dimensions of your pan. Let cool thoroughly before taking it

out of the pan and peeling off the parchment paper.

- A serrated knife is good for slicing. I like eating it plain, but you could top it with whipped cream, berries.

Banana Bread

From: [cookidoo](#)



Eine ganze Welt voller Thermomix® Rezepte – Cookidoo® bringt Köstlichkeiten aus aller Welt zu dir nach Hause. Eine riesige Auswahl an Rezepten und Ideen – hier findest du garantiert bei jedem Besuch kulinarische Inspirationen.

Prep	0:10
Cook	1:40
Yields	12 servings

Ingredients

- 130 g unsalted butter
- 350 g ripe bananas
- 100 g caster sugar
- 2 eggs
- 220 g plain flour
- 2 tsp baking powder
- 1 pinch salt
- 1 tsp bicarbonate of soda
- 100 g buttermilk
- 2 tsp natural vanilla extract

Instructions

- Melt butter with sugar.
- Mix everything.
- Bake in 180 C for about 50 minutes

Blueberry Muffins

From [allrecipes](#)



Yield	12 muffins
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Ingredients

Muffins:

- 240 g flour
- 200 g sugar
- 3 tsp baking powder
- 0.75 tsp salt
- 2 eggs
- 100 g milk
- 90 g vegetable oil
- 200 g blueberries (fresh or frozen, raspberries work great too)

Crumb Topping:

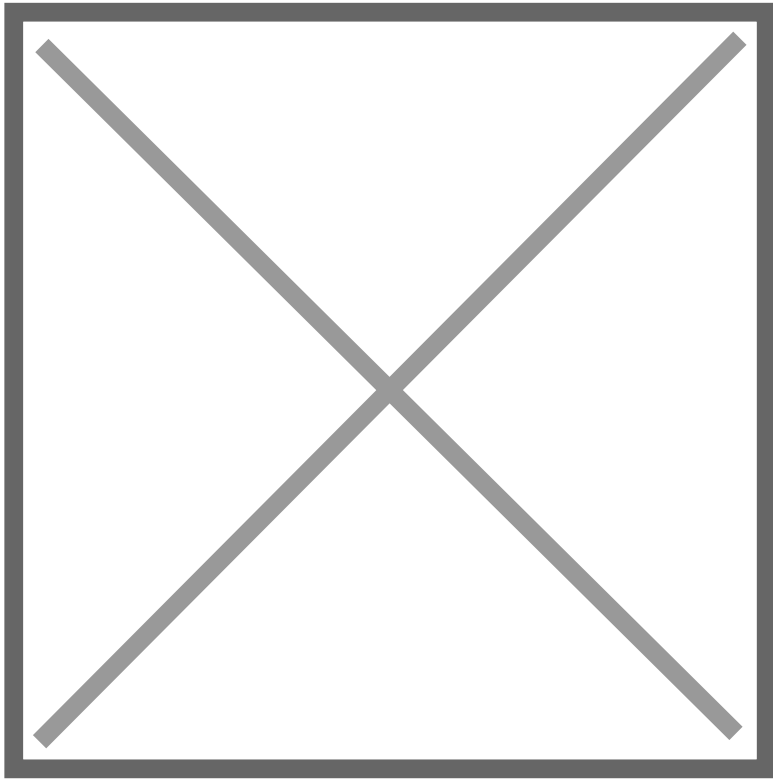
- 50 g flour
- 130 g sugar
- 75 g butter
- 2 tsp ground cinnamon

Method

1. Preheat the oven to 200 C. Line muffin cups with paper liners.
2. Add all (except berries!) muffin ingredients into the bowl. Mix well.
3. Add berries, gently fold until combined.
4. Crumb topping: combine sugar flour, cinnamon, and then grate in the butter. Mix the a fork until crumbly.
5. Spoon batter into the prepared muffin cups, evenly. Sprinkle with crumb topping.
6. Bake in the oven for 20-25 minutes. Until the inserted toothpick comes out clean.

Carrot Cake

From: [muffincakeypie](#)



Citrus flavored refreshing carrot cake.

Prep	0:40
Cook	1:00
Yields	12 servings

Ingredients

For the cake:

- 250 g (light brown) sugar
- 250 g butter
- 5 eggs
- 1 orange, zest and juice
- 150 g (optionally whole-grain) flour
- 1 tsp baking powder
- 125 g ground almonds
- 125 g shelled walnuts
- 1 tsp ground cinnamon

- 0.5 tsp ground cloves, Nekeln
- 0.5 tsp nutmeg, Muskatnuss
- 0.5 tsp ground ginger
- 5 Carrots, approx. 250 g
- pinch of salt

For the topping:

- 150 g mascarpone cheese
- 225 g full-fat cream cheese
- 85 g icing sugar
- 1 lime, zest and juice
- 10 g shelled walnuts

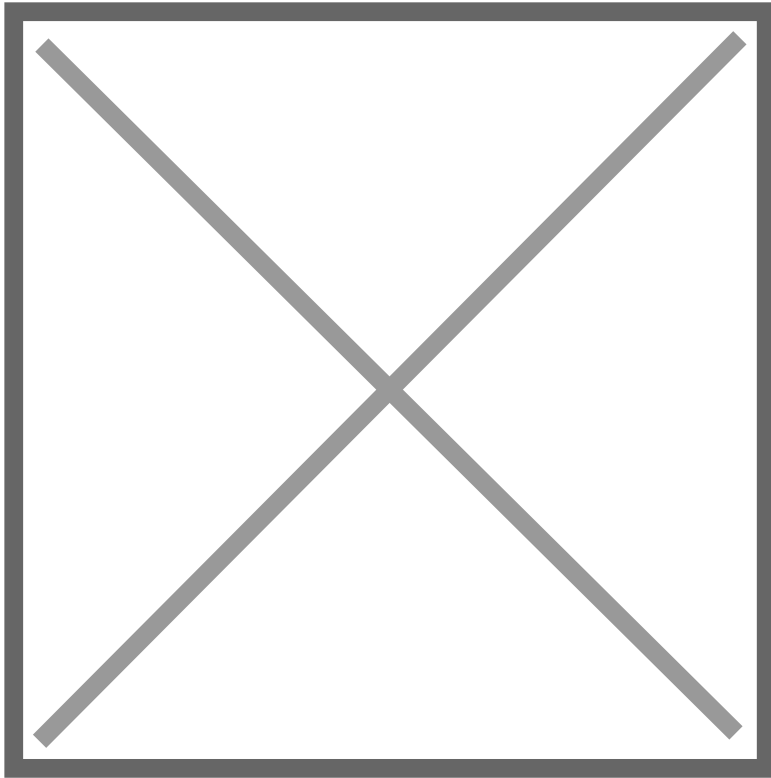
Instructions

1. Preheat oven to 180 °C.
2. Grate the carrots.
3. Beat the butter and sugar together until pale and fluffy.
4. Separate egg whites and yolks. Put egg yolks to the butter mix and whites in a separate bowl.
5. Add the orange juice and zest to the cake mix, mix well.
6. Add flour, and baking powder. Then add the ground almonds, walnuts, spices and grated carrot and mix well together well.
7. Whisk the egg whites and salt until stiff.
8. Gently fold the stiff egg whites into the cake mix.
9. Grease and line a 22cm cake tin.
10. Scoop the mix into a prepared cake tin and cook in a preheated oven for around 45-50 mins until golden and risen.
11. Do the toothpick test.
12. Leave the cake to cool in the tin for at least 10mins, then take it out and let it cool for another hour before icing.
13. Mix all the icing ingredients together.
14. Spread generously on top of the cake.
15. Store in a fridge.

Chocolate Brownie

From: receptumedis.it

Improve this recipe with <https://www.youtube.com/watch?v=lnzdrD-hX8>



Yields

4 servings

Ingredients

- 300 g black chocolate
- 100 g milk chocolate
- 200 g butter
- 220 g flour
- 175 g sugar
- 1 pinch salt
- 2 tbsp cacao
- 2 tsp dissolvable coffee, dissolved in a bit of water
- 2 eggs
- 0.5 tsp vanilla sugar
- 100 g almonds

Instructions

1. Melt the chocolate with butter.
2. In a bowl mix eggs, sugar, coffee.
3. Let the chocolate cool down and mix it with the eggs mix.
4. In a separate bowl, mix flour with cacao, salt. Add the chocolate-eggs mass.
5. Add chopped milk chocolate and almonds to the mix.
6. Bake it for 30 mins in 175C.

Crème brûlée

From: [gimmesomeoven](#), [20minutes.fr](#)



This classic crème brûlée recipe is much easier to make homemade than you might think!

Prep	▣ 0:20
Cook	▣ 0:40
Yields	▣▣ 6 servings

Ingredients

- 6 egg yolks
- 500 ml cream (35% fat)
- 50 g sugar
- 1 vanilla bean, split lengthwise (or 1 teaspoon vanilla extract)
- 6 tablespoons of brown sugar (for caramelization)

Instructions

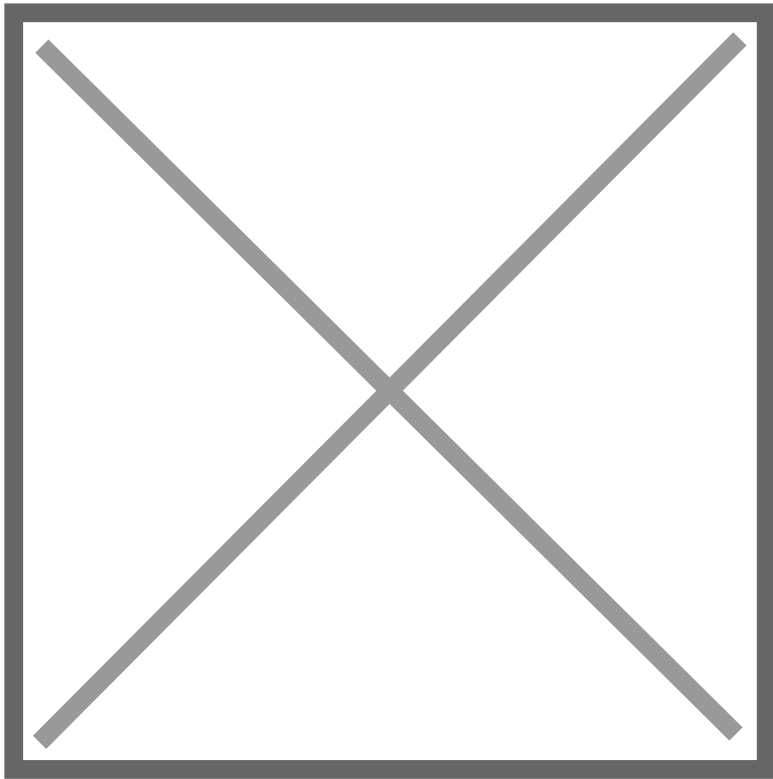
- Heat the oven to 160 C.
- On a baking dish, place 6 ramekins side by side.

- Set the kettle to boil the water. Once boiling, fill the baking dish with water until to almost submerge the ramekins.
- Add the cream to a saucepan. Scrape the seeds from a vanilla bean into the cream. **Bring the cream with vanilla seeds to almost simmering**, then remove from heat.
- While the mixture is heating, **whisk the egg yolks with sugar** in a separate bowl.
- When the cream reaches the desired temperature, **slowly pour the cream** into the eggs while continuously whisking the eggs.
- **Strain the mixture** through the strainer into a clean bowl.
- **Fill the ramekins** with the mixture.
- **Bake for 25-35 minutes**. Or until the custard is still slightly jiggy but the centers are barely set. The center of the custard should reach 70 C.
- **Cool the ramekins** in the fridge for at least **4 hours**.
- Remove the ramekins from the fridge, add a spoon of sugar to each of them. Use the torch to **caremelize the sugar**.
- Enjoy!

If you don't know what to do with the leftover egg whites try the [Angel Food Cake!](#)

Haferkekse

From: baketotheroots.de



Leckere - nicht zu süße - Kekse aus Schweden - Haferkekse mit Schokoglasur. Unschlagbar lecker!

Prep	0:20
Cook	0:30
Yields	16 servings

Ingredients

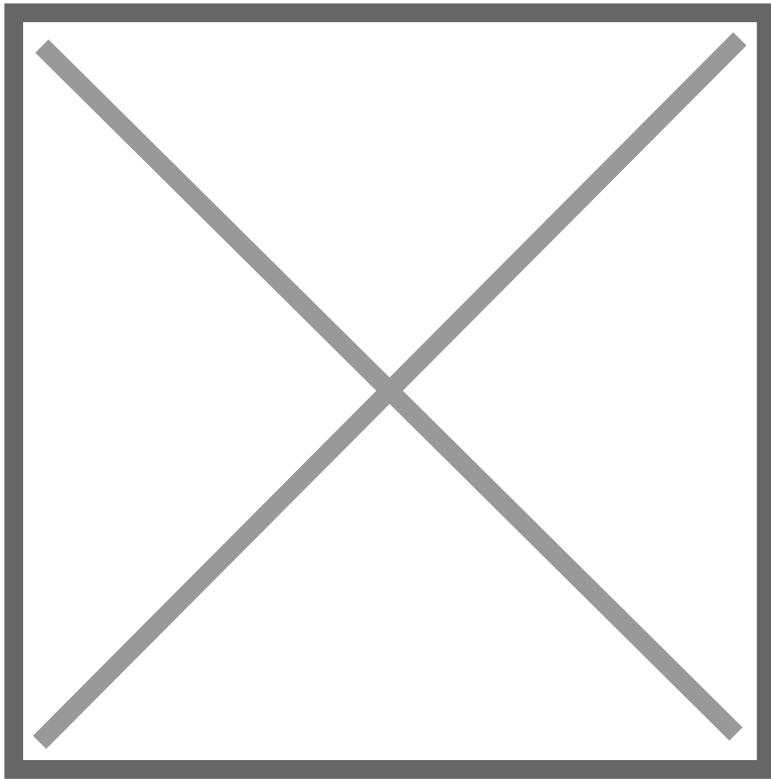
- 2 Eier
- 60 g Mascobado Zucker
- 1 TL Vanille Extrakt
- 240 g Haferflocken
- 60 g Kokosraspeln
- 140 g Butter, geschmolzen
- 40 g Mehl
- 140 g Vollmilchkuvertüre

Instructions

1. Den Ofen auf 180°C (350°F) vorheizen. Ein Backblech mit Backpapier auslegen und zur Seite stellen.
2. In einer großen Schüssel den Zucker mit den Eiern und Vanille Extrakt auf höchster Stufe schaumig aufschlagen - dauert etwa 5-6 Minuten.
3. In einer zweiten Schüssel die Haferflocken mit den Kokosraspeln und der geschmolzenen Butter vermischen und dann zur Ei-Zucker-Mischung zugeben und unterrühren. Das Mehl darüber geben und mit einarbeiten - der Teig wird recht klebrig sein.
4. Teig etwa 5 Minuten ziehen lassen und dann mit einem Eßlöffel oder Cookie Scoop gleichgroße Portionen mit etwas abstand auf das Backblech setzen und etwas plattdrücken (geht mit feuchten Fingern am Besten). Für etwa 15 Minuten backen, dann herausnehmen und auf einem Kuchengitter abkühlen lassen.
5. Die Kuvertüre über einem Topf mit köchelndem Wasser schmelzen und wieder etwas abkühlen lassen. Die Cookies mit der Unterseite in die Schokolade tunken oder bepinseln und dann trocknen lassen.

Kūčiukai ir aguonpienis

From: beatosvirtuve.lt



Ingredients

Kūčiukai:

- 500 g flour
- 250 ml milk
- 7 g dry yeast, 7 g = one pack
- 20 g (alternatively) fresh yeast
- 100 g sugar
- 1 pinch of salt
- 2 tbsp oil
- 50 g poppy seeds

Aguonpienis:

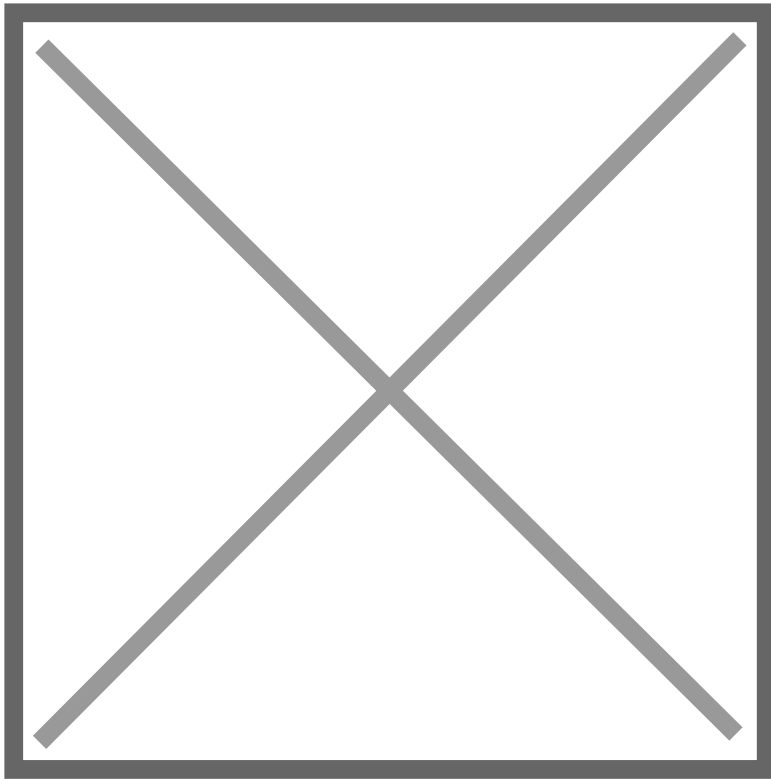
- 0.5 glass of poppy seeds
- 1 l of water
- 3 tbsp of honey

Instructions

1. Heat the milk to roughly 38 degrees C. Add dry yeast, salt, sugar, and oil. Mix well
2. Add half of the flour, mix well, cover the bowl with the mixture with a towel and let it rest for half an hour.
3. Add the rest of the flour and poppy seeds. Knead the dough for at least 5 minutes. The cover with the towel again and let it rest for at least an hour until it doubles in size.
4. Compress back the dough, cut into smaller pieces, roll these pieces to a tiny tube (1 cm in diameter). Cut it in tiny pieces.
5. Bake in an oven 190C for 20 mins or until golden brown.
6. Once baked, let it rest before serving.
7. Submerge the poppy seeds with a boiling water and let it rest for at least a couple of hours.
8. Blend this mix for 5 minutes minutes in a blender.
9. Then add lukewarm water and honey and blend this mix for a couple of minutes more.

Mailänderli

From: [swissmilk.ch](https://www.swissmilk.ch)



Prep	1:00
Cook	1:10
Yields	60 units

Das Mailänderli ist einer der Stars unter den Weihnachtsguetzli. Das Original-Rezept für den Mailänderli-Teig ist einfach und enthält Tipps zum Dekorieren.

Ingredients

- 250 g Butter, weich
- 250 g Zucker
- 0.5 Päckli Vanillezucker
- 1 Zitrone, abgeriebene Schale
- 2 Eier
- 500 g Mehl
- 2 Eigelb zum Bestreichen

Instructions

1. Butter rühren, bis sich Spitzchen bilden. Zucker, Vanillezucker und Zitronenschale dazurühren. Eier zugeben, rühren, bis die Masse hell ist. Mehl dazusieben, zu einem Teig zusammenfügen, in Folie gepackt ca. 1 Stunde kühl stellen.
2. Teig portionenweise auf wenig Mehl 6-8 mm dick auswallen. Aus dem Teig verschiedene Formen ausstechen. Auf ein mit Backpapier belegtes Blech legen. Mit Eigelb bestreichen, an der Kälte leicht antrocknen lassen, Vorgang wiederholen.
3. In der Mitte des auf 200°C Ober-/Unterhitze (180°C Heissluft/Umluft) vorgeheizten Ofens ca. 10 Minuten backen.

Medaus tortas (Medovik, ????????)

From: [Life of Boris](#), [FooDee](#) (1), [FooDee](#) (2)

Prep	1:00
Yields	8 servings

The classical Eastern Europe cake.

Ingredients

For the layers:

- 3 eggs
- 100 g sugar
- 5 g baking soda
- 400 g flour (or 200g for the FooDee method)
- 80 g honey, 1 tbsp = 20g
- 100 g butter
- 1 pinch of salt

Filling (sour cream):

- 500 g sour cream
- 120 g condensed milk
- 0.5 lemon juice, or lime

Filling (custard):

- 100 g butter
- 100 g sugar
- 375 g milk
- 20 g starch
- 1 egg
- 1 tsp vanilla extract

Instructions

1. Melt the butter, honey, and sugar on low heat until everything is melted and smooth. Mix constantly.
2. Add soda, and continue cooking on low heat while mixing constantly. Cook until the mixture reaches a desired color. Then remove from the heat.
3. Add flour, salt, and eggs. Mix until combined.

Spread-method (FooDee)

1. Prepare two baking sheets with a parchment paper.
2. Spread the dough onto it evenly.
3. Place it into the preheated oven (180 C) for 6-12 minutes or until the layer is fully baked (dry).
4. Place layers on top of each other. Using the pizza knife cut the edges. Leave them for the crumbs to decorate the cake.
5. Divide the layer into four even parts.

Roll-method (Boris)

1. Divide the dough in 8 equal parts. If you roll it into a stick, it will help you to measure more easily for an equal parts. Wrap it in a plastic wrap and let it rest in the freezer for 10-15 minutes.
2. Roll the dough pieces until it's slightly bigger than the round form (~21 cm) that you will be using for cutting the shape out of dough. Use that form and cut around following the shape. Collect the leftovers.
3. Fill the oven tray with rolled dough as soon as you roll them and shove into the preheated oven of 180 °C and let it stay there for 7-10 minutes until it browns. Once baked put it out of the oven. Repeat steps 4, 5 until all dough pieces are baked. Then bake the leftovers.

Filling (Boris)

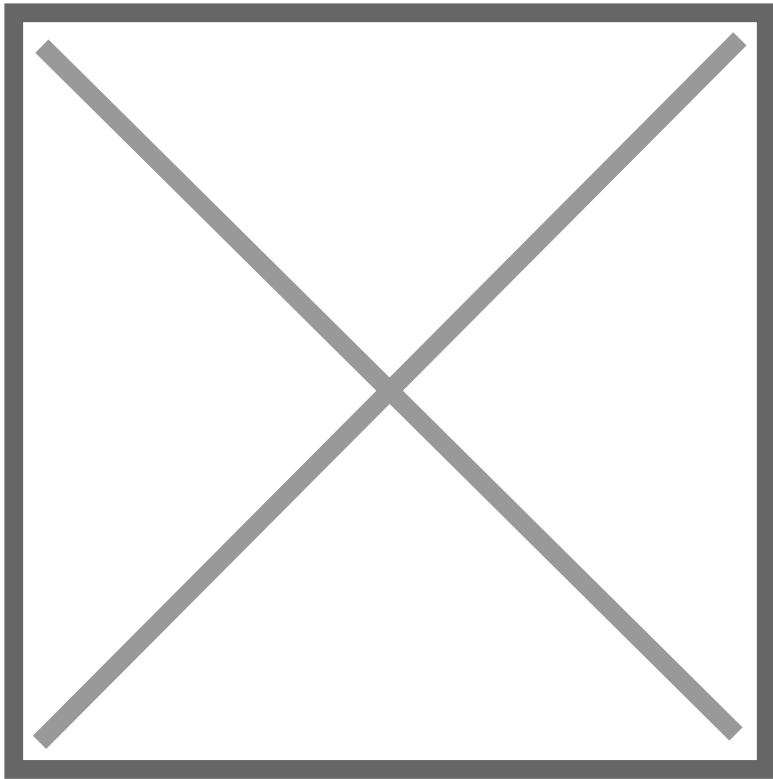
1. Mix the filling ingredients well. Place one baked layer on a plate then spread a generous amount of filling on top, add another layer on top and repeat until all layers are in the cake. Some of the filling should be still left.
2. Crush baked leftovers into breadcrumbs. If the rest of the filling is too liquid, add some breadcrumbs inside until it becomes creamy.
3. Spread this icing on top and on the side of the cake.
4. Generously cover the top and the sides of the cake with breadcrumbs.
5. Let the cake rest in the refrigerator for at least 4 hours (or better overnight).

Filling (Custard)

1. Melt the butter in the pot on low heat.
2. Add all ingredients. While mixing constantly bring it to simmer. Then put it on low heat.
3. While continuously mixing, heat the custard until gel-like consistency.
4. Remove from heat, cover, and place it aside.

Pistachio cardamom cake

From: receptumedis.it



Prep	0:20
Cook	0:45
Yields	4 servings

Very simple and tasty cake.

Ingredients

For the cake:

- 50 g peeled pistachios
- 150 g flour
- 0.75 tsp ground cardamom or 2 tsp whole cardamom seeds.
- 115 g butter
- 200 g sugar
- 3 eggs
- 1 tsp baking powder
- 1 pinch of salt

For the topping:

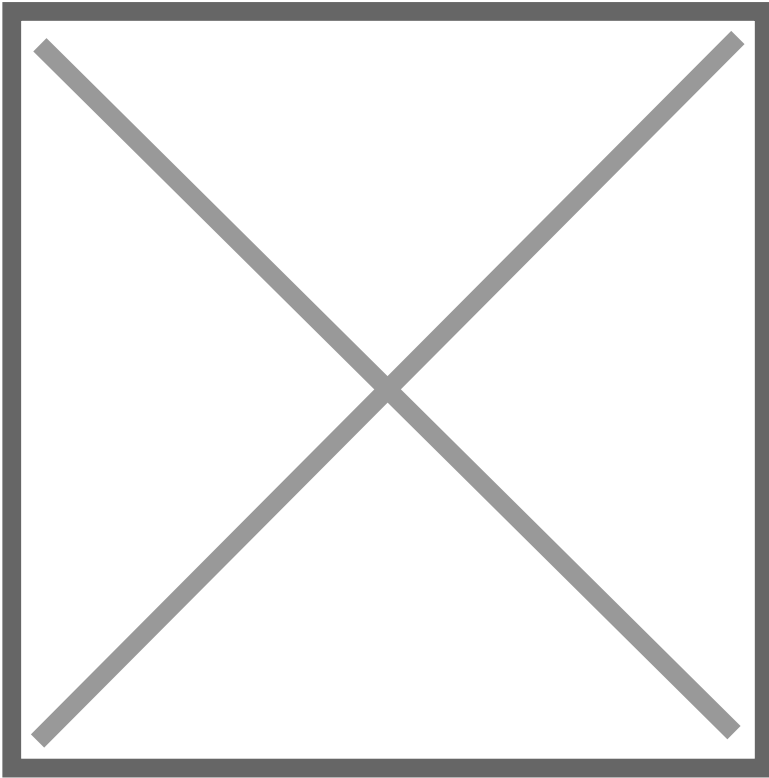
- 30 g butter
- 1 tsp sugar
- 60 g almond flakes

Instructions

1. Heat the oven to 175 degrees.
2. Melt 30 g of butter and pour it to a baking form.
3. Spread 1 tsp of sugar to cover the whole bottom of the form.
4. Spread almond flakes evenly across the bottom.
5. Grind pistachios with 35 g flour and cardamom with a grinder or blender.
6. In a separate bowl mix butter and sugar (3 min).
7. Add eggs and mix evenly.
8. In a separate bowl mix flour, pistachio mix, baking powder, and salt.
9. Add flour mix to butter mix and mix briefly and carefully.
10. Add dough to the baking form.
11. Bake for 40-45 min.
12. Let it rest for 15 min.

Quatre-quarts aux pommes

From: Mamos rinkinys



Yields 12 servings

The classical apple pie. (Topping needs editing, experiment with caramelized sugar and butter).

Ingredients

Cake:

- 200 g flour
- 200 g sugar
- 200 g melted butter
- 200 g eggs, 1 egg is ~50g
- 1 tsp baking powder
- 1 tsp vanilla sugar
-

Topping:

- 400 g apples deskinning and cut in slices, 1 apple is ~130g
- 1 Brown sugar
- 1 Apricot marmalade

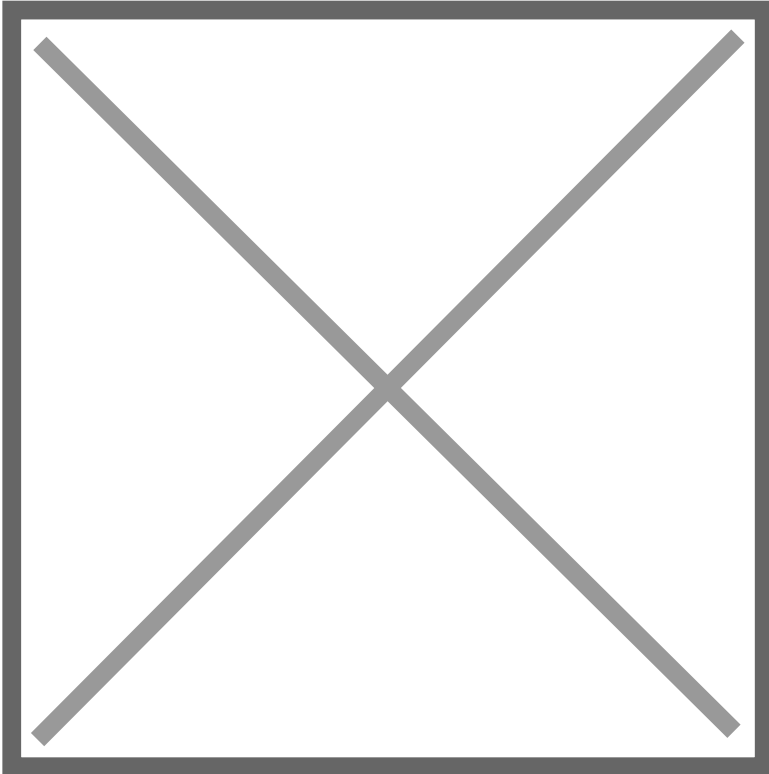
Instructions

1. Mix cake ingredients together.
2. Deskin apples and cut them in slices.
3. Add apples to the baking form (~26cm).
4. Start from the edges, go round and finish in the middle.
5. Sprinkle some brown sugar on top.
6. Pour in the cake mix.
7. Bake in a preheated to 180C oven for 30-35mins.
8. Remove the cake and smear some apricot marmalade on top of the apples.

Spitzbuben

From: swissmilk.ch

Prep	1:30
Cook	1:25
Yields	35 units



Spitzbuben gehören unbedingt auf den Teller mit den Weihnachtsguetzli. Einfaches Rezept, feiner Teig, grosser Genuss. Halte die Ausstecher bereit!

Ingredients

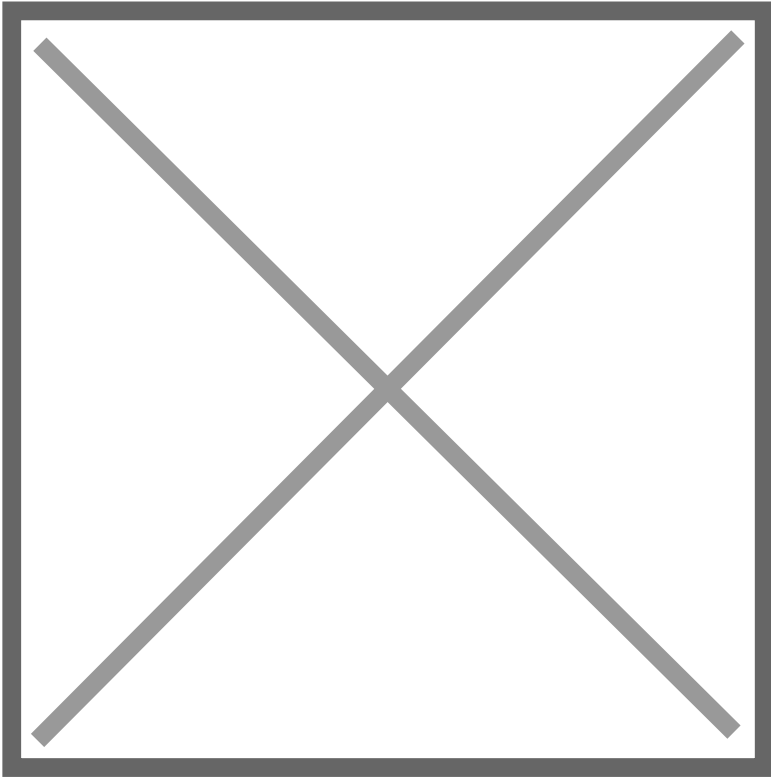
- 1 Teighölzer
- 1 Ausstechförmchen
- 1 Backpapier für die Bleche und zum Auswallen
- 250 g Butter, weich
- 125 g Puderzucker, gesiebt
- 2 TL Vanillezucker
- 1 Prise Salz
- 1 Eiweiss, leicht verquirt
- 350 g Mehl

- 200 g Gelee, z.B. Himbeere oder Johannisbeere, oder Aprikosenkonfitüre ohne Fruchtstücke
- 1 Puderzucker zum Bestäuben

Instructions

1. Teig: Butter mit dem Handmixer rühren, bis sich Spitzchen bilden. Puderzucker, Vanillezucker, Salz und Eiweiss dazugeben, rühren, bis die Masse hell ist (ca. 4 Minuten). Mehl dazusieben, kurz verrühren, zu einem Teig zusammenfügen. Leicht flach drücken, in Folie gewickelt 1 Stunde kühl stellen.
2. Teig portionenweise auf wenig Mehl zwischen 2 Backpapieren 3 mm dick auswallen. Gleich viele Spitzbuben-Böden wie -Deckel ausstechen, auf die vorbereiteten Bleche legen, nochmals 15 Minuten kühl stellen. Ofen auf 200°C vorheizen (Heissluft/Umluft 180°C).
3. In der Mitte des vorgeheizten Ofens 6-8 Minuten backen.
4. Gelee oder Konfitüre auf den gewendeten Bödeli verteilen, Deckeli aufsetzen, mit wenig Puderzucker bestäuben, trocknen lassen.

Strawberry Banana Milkshake



Yields	4 cups
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Ingredients

- 300 ml milk (cow, almond, oat, or a mix)
- 1/2 banana
- 2 handfuls of frozen strawberries (or raspberries)
- 1 heaped tbsp sugar

Instructions

1. Add everything to blender and blend well.
2. When not smooth enough, add some milk and repeat.

Süsse Hefemäuse

From: [oetker](#)

Prep time	0:30
Total time	2:15

Very simple and tasty cake.

Ingredients

For the dough:

- 150 g milk
- 75 g butter
- 450 g flour
- 7 g (1 pack) dry yeast
- 75 g sugar
- 8 g (1 pack) vanille sugar
- 0.5 tsp salt
- 1 egg
- 1 egg white

For the topping:

- 1 egg yolk
- 1 tbsp milk
- 20 razins

Instructions

1. Heat butter and milk on low heat. Heat until the butter is melted.
2. In a separate bowl flour and yeast.
3. Add the rest of dough ingredients.
4. Mix with a dough mixer. At first slowly, the faster.
5. Take out of the bowl and knead the dough by hand.
6. Put the kneaded dough back into the bowl, cover it, and let it raise for **60 minutes**.
7. Divide the dough into 11 equal pieces.
8. Form 10 drops, place drops onto the baking sheet. Divide the last piece into 10 more pieces. Then form little tails out of them and glue to the bottom of the drops.
9. Let the mice rise for another **30 minutes**.
10. Preheat the oven to 200 C (from top and bottom).
11. Mix egg yolk with the milk. Then brush the mixture on top of the mice.
12. Use raisins to form the mice eyes. Make sure to press it in deeply.

13. Shove it to the oven for **15 minutes**.
14. Then take it out and let it cool on the counter before eating.

Tiramisu

From <https://www.recipesfromitaly.com/tiramisu-original-italian-recipe/>



Yield	8
Time	30 min prep + 3 h cooling

Ingredients

- 300 g (~10 oz) of Savoiardi (Ladyfingers) - about 30 cookies. We recommend [BALOCCO Savoiardi Ladyfingers](#), or make [homemade ladyfingers](#) with our recipe, which are great!
- 500 g (1.1 pound) of [mascarpone cheese](#). Try our recipe for [homemade mascarpone cheese](#)
- 4 medium eggs (~220 g or 7.7 oz, without shells)
- 100 g (½ cup) of granulated sugar
- 300 ml (1 ¼ cup) of espresso coffee
- 2 tablespoons of Marsala Wine
- unsweetened cocoa powder for decoration

Method

authentic italian tiramisu step 1

Step 1) - First of all, make the coffee. For a quick and delicious Italian coffee, we used an [Espresso Machine](#). Then add 2 tablespoons of Rum or Marsala wine. This is optional. If you don't like liqueurs or you are making Tiramisu for children, don't use it. Your tiramisu is great all the same, even without liqueur. Set aside and let cool.

authentic italian tiramisu step 2

Step 2) - Separate the egg whites from the yolks. Set aside the yolks and whip the egg whites until stiff: you will get at it when the the egg whites will not move if you turn the bowl over. Remember that to whip egg whites to stiff peaks, there should be no trace of yolk. Once ready, set aside.

authentic italian tiramisu step 3

Step 3) - Now, in a bowl, beat the egg yolks with sugar until light and smooth, 3 to 5 minutes.

authentic italian tiramisu step 4

Step 4) - In the meantime, pour the mascarpone cheese into a bowl and work it with a spoon to make it softer. Mascarpone cheese must be of excellent quality, creamy and thick. When the yolks are ready add the mascarpone cheese.

authentic italian tiramisu step 5

Step 5) - Using the flexible-edge k-beater, slowly whip the mascarpone cream for 2 to 3 minutes. Now add the stiffly beaten egg whites.

authentic italian tiramisu step 6

Step 6) - Mix with a wooden spoon, from bottom up. Mix slowly until smooth and creamy.

authentic italian tiramisu step 7

Step 7) - Now let's prepare the layers of ladyfingers and mascarpone cream. You can make 2 or more layers, depending on the width and depth of your pan.

Dip the ladyfingers quickly (1 or 2 seconds) into the coffee. Then arrange the ladyfingers in the casserole of your liking.

IMPORTANT: The ladyfingers should not soak too much coffee, otherwise the tiramisu will be too rich in coffee and runny.

authentic italian tiramisu step 8

Step 8) - Arrange them so that they cover the bottom of the casserole. Then spread the mascarpone cream over the ladyfingers.

authentic italian tiramisu step 9

Step 9) - Add another layer of ladyfingers and then top with more mascarpone cream. If you are making the last layer, spread the mascarpone cream generously.

authentic italian tiramisu step 10

Step 10) - Finally, sprinkle with cocoa powder. You can even add dark chocolate chips, if you like. Allow to rest 3 hours in the refrigerator before serving. Even better if you prepare the tiramisu the day before, letting it rest overnight.

authentic tiramisu recipe

Grittibänz



Ergibt: 4 Stück

Zutaten

- 500 g Mehl
- 1.5 TL Salz
- 3 EL Zucker
- 0.5 Würfel Hefe (ca. 20 g), 7 g Trockenhefe
- 60 g Butter
- 3 dl Milch
- 1 Ei
- Rosinen und Mandelatifte zum Verzieren

Methode

1. Mehl, Salz und Zucker in einer Schüssel mischen. Hefe daruntermischen.
2. Butter und Milch begeben, mischen, ca. 10 Min. zu einem weichen glatten Teig kneten. Zugedeckt bei Raumtemperatur ca. 2 Std. aufs Doppelte aufgeben lassen.
3. Ofen auf 180 Grad vorheizen.
4. Teig in 4 Proben teilen, zu je eine Rolle formen, ca. 1/5 für Haare und Verzierungen mit wenig Wasser ankleben. Grittbänzen auf ein mit Backpapier belegtes Blech legen. Ei verklopfen, Grittbänz damit bestreichen, mit Rosinen und Mandelstiften verzieren, diese gut in den Teig drücken.
5. Backen ca 25 Min. in der unteren Hälfte des Ofens. Herausnehmen, auf einem Gitter auskühlen.