

## MÚSICA

### **Inconsolable**

*I close the door  
Like so many times, so many times before  
Felt like a scene on the cutting room floor  
When I let you walk away tonight  
Without a word*

*I try to sleep, yeah  
But the clock is stuck on thoughts of you and me  
A thousand more regrets unravelling, ohh  
If you were here right now, I swear,  
I'd tell you this*

#### **Refrão:**

*Baby I don't want to waste another day  
Keeping it inside it's killing me  
Cause all I ever want, it comes right down to you  
I'm wishing I could find the words to say  
Baby I would tell you every time you leave  
I'm inconsolable*

*I climb the walls  
I can see the edge but I can't take the fall, no.  
I've memorized the number  
So why can't I make the call?  
Maybe 'cause I know you'll always be with me  
In the possibility*

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*Baby I don't want to waste another day  
Keeping it inside it's killing me  
Cause all I ever want, it comes right down to you  
I'm wishing I could find the words to say  
Baby I would tell you every time you leave  
I'm inconsolable*

*I don't want to be like this,  
I just want to let you know,  
Everything that I'm holding,  
Is everything I can't let go, can't let go.*

#### **Refrão:**

*Baby I don't want to waste another day  
Keeping it inside it's killing me  
Cause all I ever want, it comes right down to you  
I'm wishing I could find the words to say  
Baby I would tell you every time you leave  
I'm inconsolable*

*Don't you know it baby  
I don't want to waste another day*

*I'm wishing I could find the words to say  
Baby I would tell you every time you leave  
I'm inconsolable*

Backstreet Boys

## CULINÁRIA

### **BOLO DE MÁRMORE**

#### **Ingredientes:**

4 ovos  
1 chávena de açúcar  
2 chávenas de farinha  
Copo de leite  
Chocolate q.b.  
1 colher de café de fermento



#### **Modo de Preparação:**

Separam-se as gemas das claras, adicionando o açúcar, a farinha e o copo de leite às gemas. Batem-se as claras em castelo e adicionam-se à massa das gemas. Divide-se esta por dois recipientes. Num destes recipientes acrescenta-se

o chocolate. Unta-se a forma e coloca-se primeiro a massa com chocolate, e em seguida a massa sem chocolate. Vai ao forno cerca de 45 minutos.