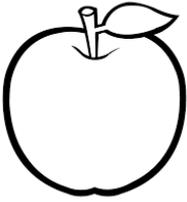
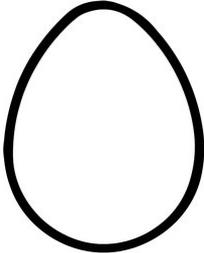
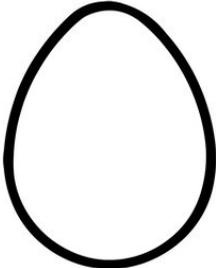
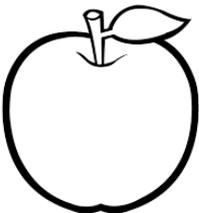
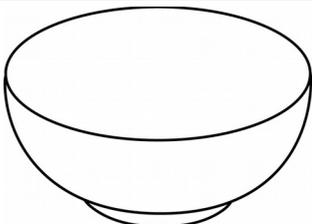
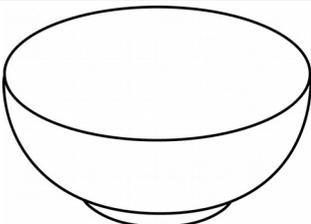
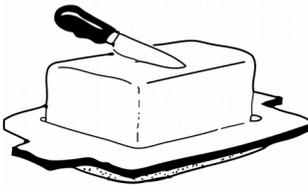
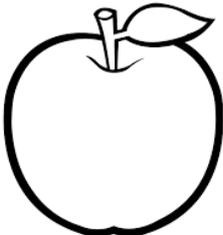
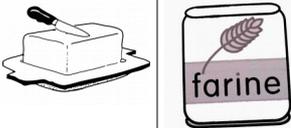
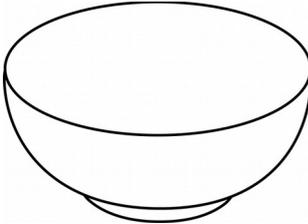
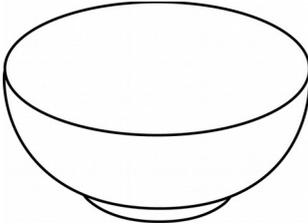
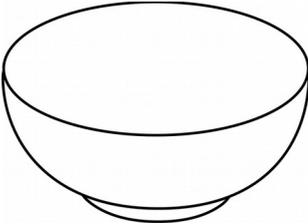
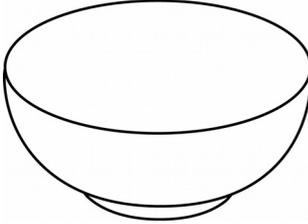


CAKE AUX POMMES ET AU SIROP D'ERABLE

Ingrédients :

					
2 POMMES	6 à 8 CUILLERES DE SIROP D'ERABLE	100g de BEURRE	1/2 SACHET de LEVURE	150g de FARINE	3 OEUFS

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PRECHAUFFER LE FOUR à 180° (TH.6)	PELER LES 2 POMMES ET LES COUPER EN MORCEAUX	CASSER ET FOUETTER LES OEUFS	AJOUTER PEU A PEU LA FARINE ET LA LEVURE. MELANGER	

			
			
<p>AJOUTER LE BEURRE FONDU MELANGER</p>	<p>AJOUTER LES MORCEAUX DE POMMES MELANGER</p>	<p>AJOUTER LE SIROP D'ERABLE MELANGER</p>	<p>BEURRER ET FARINER UN MOULE A CAKE</p>
	 <p>© Can Stock Photo - csp8958399</p>		
			