
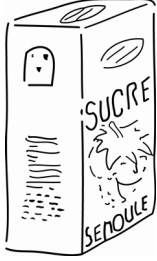
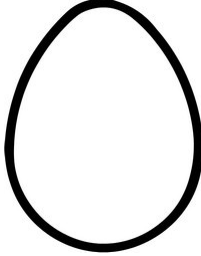





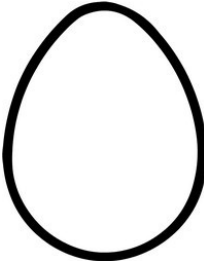

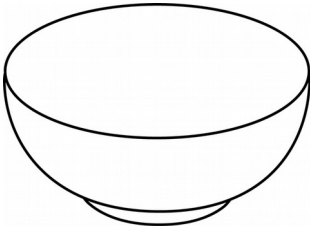
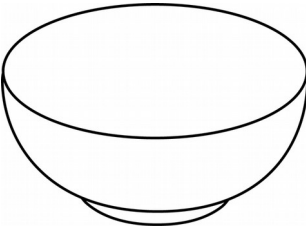
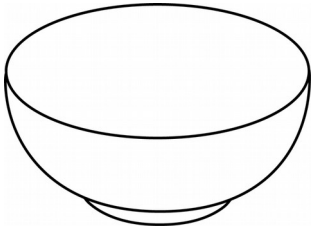



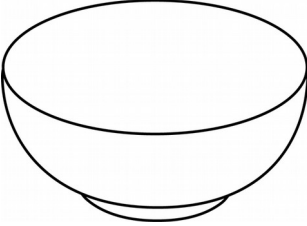

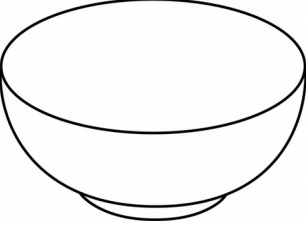





CAKE A LA VANILLE

Ingrédients :

					
200g de FARINE	140g de SUCRE	3 OEUFS	140 g de BEURRE	1 sachet de LEVURE	1 grosse cuillère à soupe de VANILLE liquide

 <small>© Can Stock Photo - csp8958399</small>			
			
Préchauffer le four à 180° (Th.6)	Mélanger le SUCRE et le BEURRE jusqu'à ce que le mélange blanchisse	Casser les OEUFS, mélanger.	Ajouter la FARINE et la LEVURE

				
			 <p data-bbox="1161 994 1401 1016">© Can Stock Photo - csp8958399</p>	
<p data-bbox="164 1070 464 1234">Ajouter la cuillère à soupe de VANILLE liquide Mélanger.</p>	<p data-bbox="483 1070 791 1149">Beurrer et fariner un moule à cake</p>	<p data-bbox="807 1070 1094 1149">Verser la pâte dans le moule</p>	<p data-bbox="1126 1070 1422 1193">Mettre au four environ 45 minutes à 180° (Th 6)</p>	