
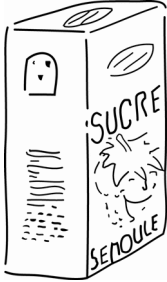



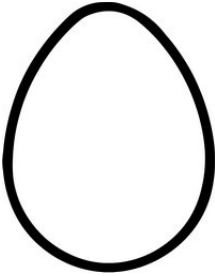






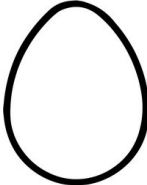

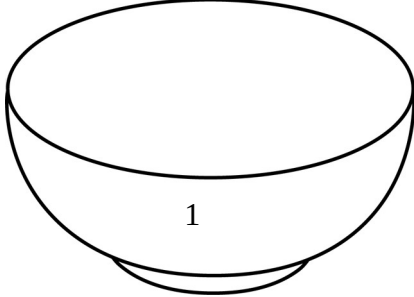
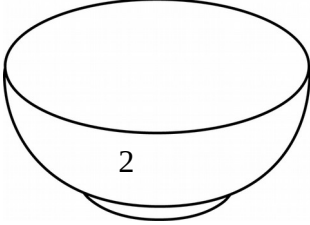



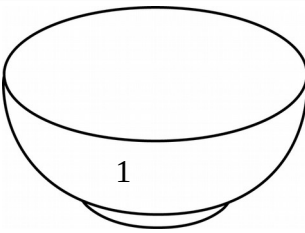
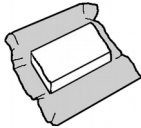

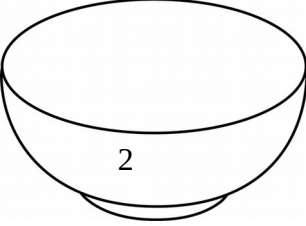
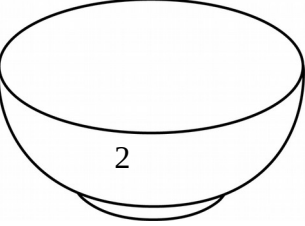
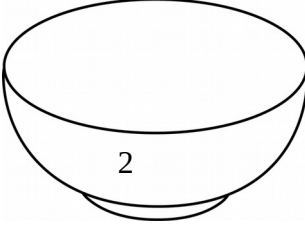

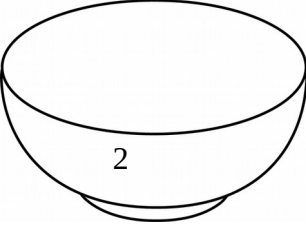




CAKE AU LAIT D'AMANDE ET CACAO

					
<p>200 g de FARINE</p>	<p>300 g de SUCRE</p>	<p>1/2 sachet de LEVURE</p>	<p>10 cl d'HUILE</p>		
					
<p>80 g de CACAO</p>	<p>3 OEUFS</p>	<p>10 cl de CREME FLEURETTE</p>	<p>20 cl de LAIT D'AMANDE</p>		
 <p style="font-size: small;">© Can Stock Photo - csp8958399</p>					
					
<p>Préchauffer le four à 180° (Th. 6)</p>	<p>Dans un saladier mélanger le CACAO, la CREME FLEURETTE et le LAIT d'AMANDE. Mettre de côté</p>		<p>Dans un autre saladier mélanger les OEUFS entiers et le SUCRE</p>		

						
						
<p>Ajouter la FARINE et la LEVURE. Mélanger</p>		<p>Ajouter l'HUILE. Mélanger</p>		<p>Ajouter le mélange CACAO-CREME FLEURETTE-LAIT D'AMANDE. Mélanger</p>		<p>Beurrer et fariner un moule à cake</p>
	 <p>© Can Stock Photo - csp8958399</p>					
	<p>Verser la pâte dans le moule.</p>		<p>Mettre au four 45 minutes à 180° (Th.6)</p>			