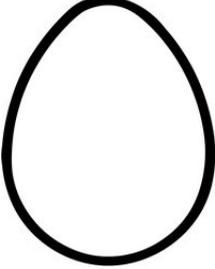
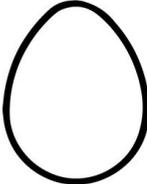
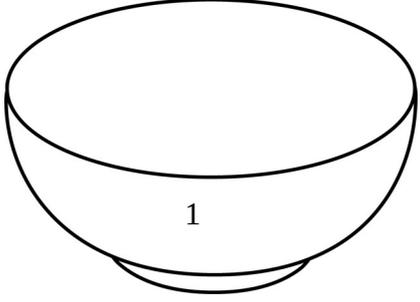
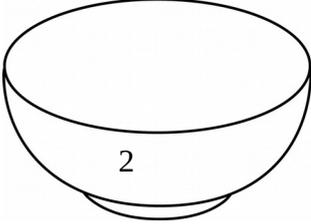
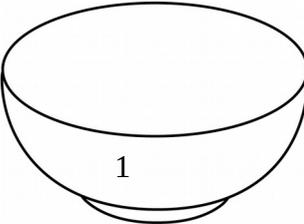
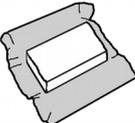
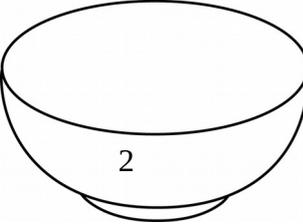
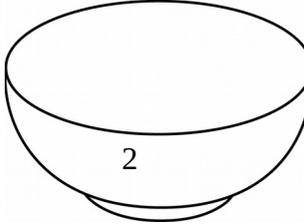
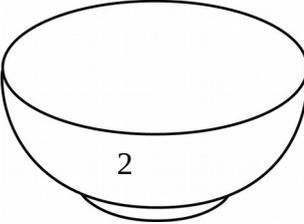
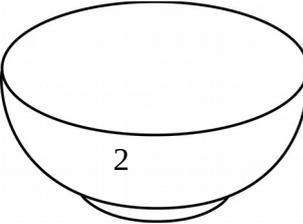


CAKE AU LAIT D'AMANDE ET CACAO

					
200 g de FARINE	300 g de SUCRE	1/2 sachet de LEVURE	10 cl d'HUILE		
					
80 g de CACAO	3 OEUFS	10 cl de CREME FLEURETTE	20 cl de LAIT D'AMANDE		
 <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>			