
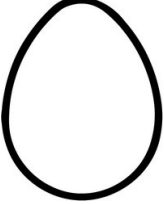


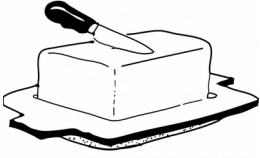



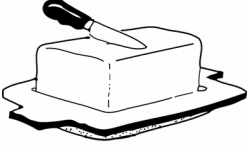







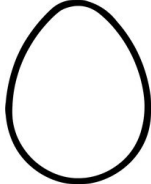
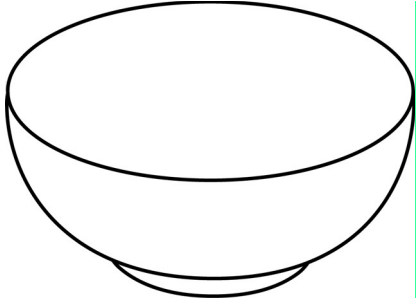
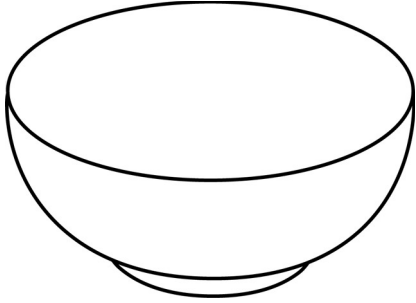
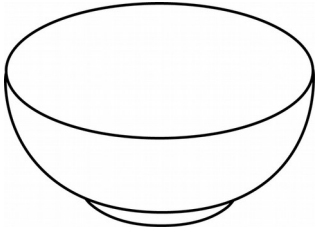
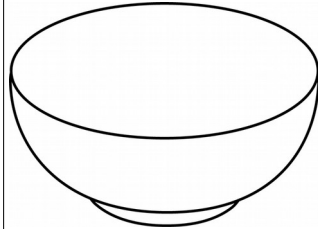
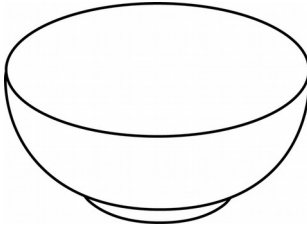



# MUFFINS

INGREDIENTS (pour 12 personnes) :

			
<p>280g de FARINE</p>	<p>2 OEUFS</p>	<p>100g de SUCRE</p>	<p>150ml de LAIT</p>
			
<p>80g de BEURRE SALÉ</p>	<p>1 sachet de LEVURE</p>	<p>1 sachet de SUCRE VANILLÉ</p>	
			
<p>P four à gaz (16)</p>	<p>Faire fondre le BEURRE salé laisser refroidir</p>		

							
							
<p>Dans un premier saladier mélanger la FARINE, le SUCRE, le SUCRE VANILLÉ, la LEVURE</p>				<p>Dans un deuxième saladier mélanger le LAIT, le BEURRE fondu et les OEUFS</p>			
			 <p>© Can Stock Photo - csp8958399</p>				
<p>Verser le contenu du second saladier dans le premier saladier. Mélanger jusqu'à obtenir une pâte plutôt lisse.</p>			<p>Verser la pâte dans des moules à muffins</p>		<p>Mettre au four 15 minutes à 180° (th6)</p>		