

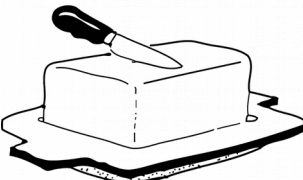

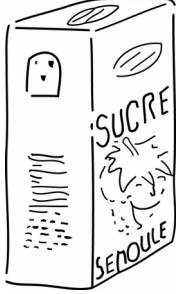
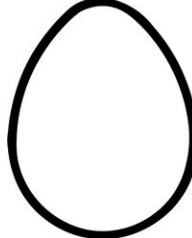







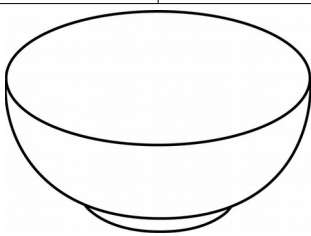
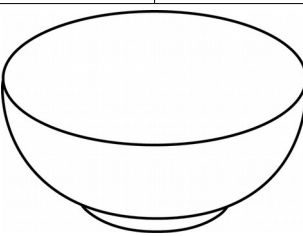
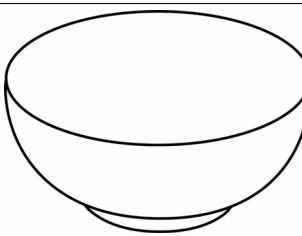
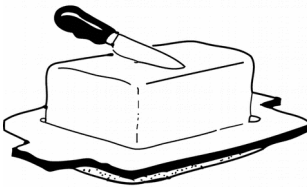

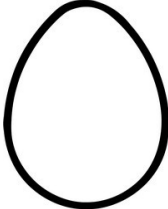



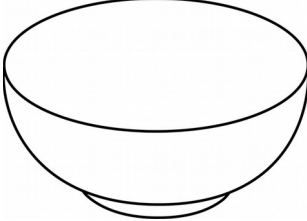
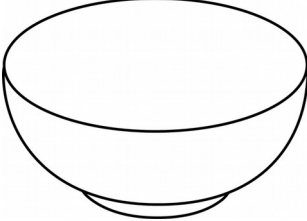

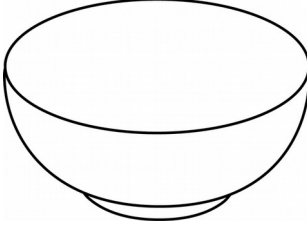





CAKE A LA FARINE DE MAÏS

Ingrédients :

			
130g de FARINE de MAÏS	100g de FARINE de BLE	80g de BEURRE	20cl de LAIT
			
70g de SUCRE	1 OEUUF	1/2 sachet de LEVURE	

					
					
Préchauffer le FOUR à 180° (th.6)	Mélanger les 2 FARINES dans un SALADIER	Ajouter le SUCRE et la LEVURE. Mélanger	Ajouter le LAIT peu à peu. Mélanger		

				
				
<p>Faire fondre le BEURRE</p>	<p>Ajouter le BEURRE fondu. Mélanger</p>	<p>Ajouter l'OEUF. Mélanger</p>	<p>Beurrer et Fariner un MOULE</p>	
				
	 <p>© Can Stock Photo - csp8958399</p>			
<p>Verser la pâte dans le moule</p>	<p>Mettre au FOUR 35 minutes à 180° (th 6)</p>			