
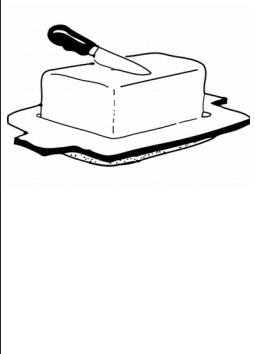


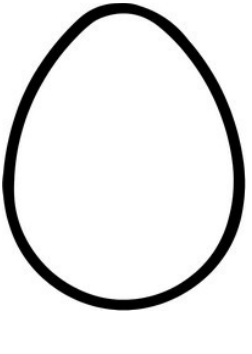


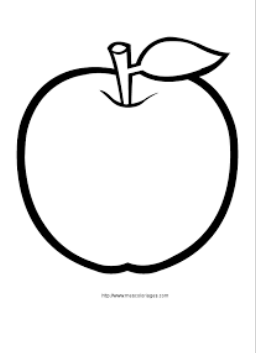

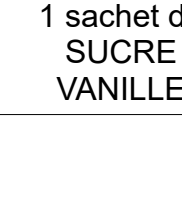



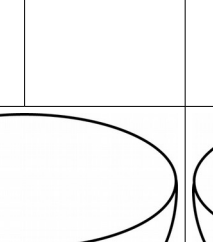

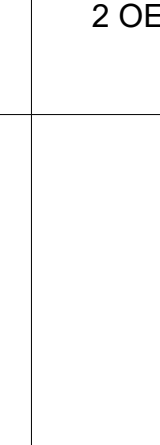

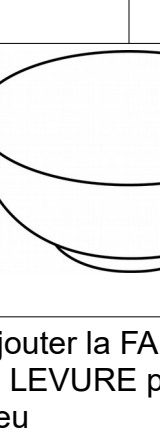
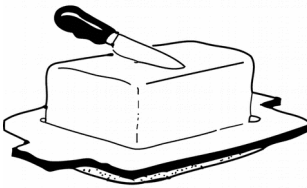




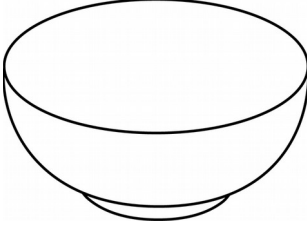

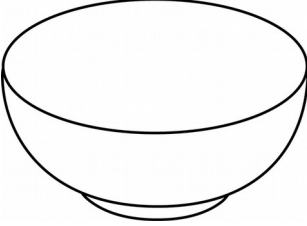


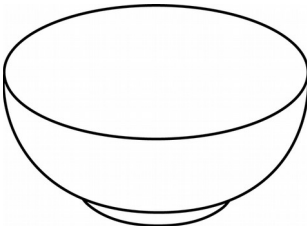






# GATEAU AUX POMMES

## Ingrédients

				
100 g de FARINE DE CHÂTAIGNE	100 g de BEURRE	150 g de SUCRE	1 sachet de SUCRE VANILLE	2 OEUFS
				
1/2 cuillère à café de VANILLE liquide	1/2 cuillère à café de LEVURE	2 ou 3 POMMES		

						
						
Préchauffer le FOUR à 170° (th5)	Mélanger le SUCRE et les OEUFS	Ajouter le SUCRE VANILLE et l'extrait de VANILLE. Mélanger	Ajouter la FARINE et la LEVURE peu à peu			

			
			
<p>Faire fondre le BEURRE</p>	<p>Verser le BEURRE fondu. Mélanger</p>	<p>Eplucher et couper les POMMES en petits morceaux</p>	<p>Ajouter les morceaux de pommes à la pâte . Mélanger</p>
 			
		 <p>© Can Stock Photo - csp8958399</p>	
<p>Beurrer et fariner un moule</p>		<p>Mettre au FOUR à 170° (th 5) pendant 30 minutes</p>	