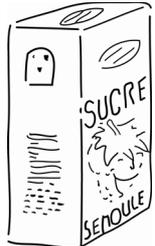
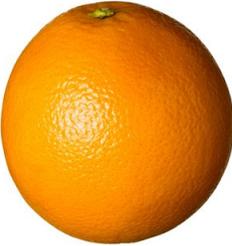
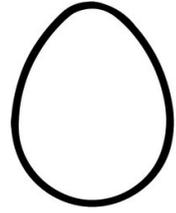
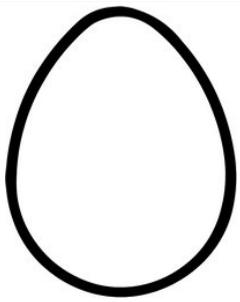
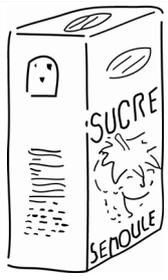
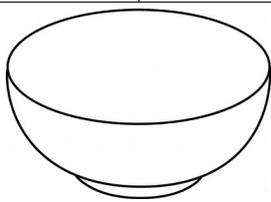
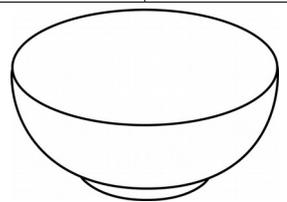
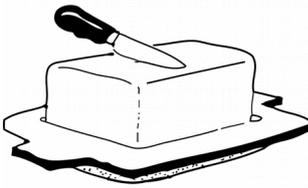
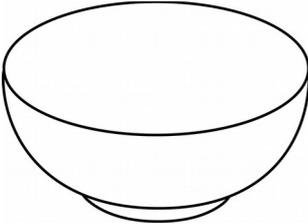
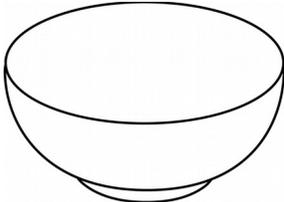


CAKE A L'ORANGE SANS GLUTEN

INGREDIENTS

				
80 g de FARINE de RIZ	80 g de FARINE de CHATAIGNE	170 g de SUCRE	150 g de BEURRE 1/2 sel	1 / 3 de SACHET DE LEVURE
				
2 ORANGES	3 OEUFs	1 pincée de CANNELLE		

				
				
				
Préchauffer le four à 180° (th 6)	Mélanger les OEUFs et le SUCRE jusqu'à ce que le mélange blanchisse		Ajouter les 2 FARINES et la LEVURE et la CANNELLE Mélanger	

			
			
<p>Faire fondre le BEURRE 1/2 sel</p>	<p>Ajouter le BEURRE FONDU et mélanger</p>	<p>Laver les ORANGES. Râper les ZESTES</p>	<p>Presser les ORANGES et verser le JUS et les ZESTES dans la PATE. Mélanger délicatement</p>
			
			<p>© Can Stock Photo - csp8958399</p>
<p>Beurrer et fariner un moule</p>	<p>Verser la pâte dans le moule</p>	<p>Faire cuire au four pendant 40 minutes environ à 180° (TH 6)</p>	