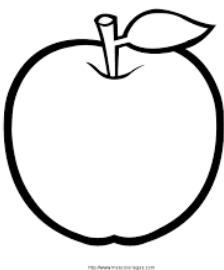

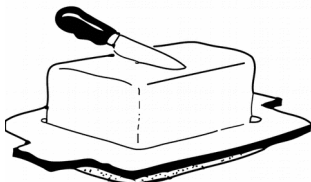

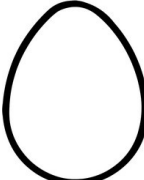


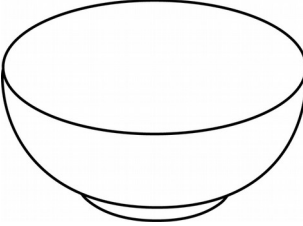
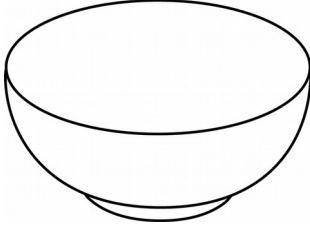

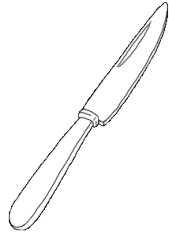
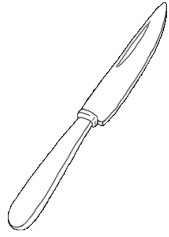
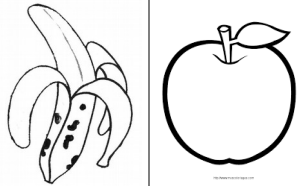
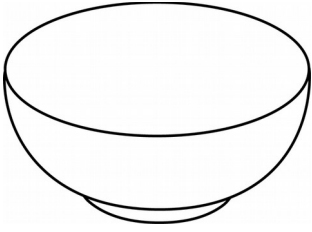

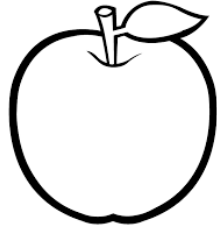
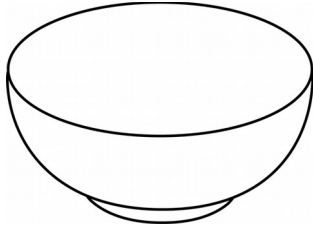

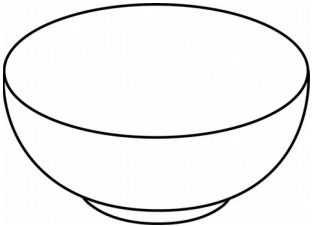






# CAKE POMMES BANANES SANS GLUTEN

## Ingrédients

				
75 g de BEURRE	130g de SUCRE	250g de FARINE de RIZ	2 OEUFS	1 sachet de LEVURE
				
2 POMMES	2 BANANES			

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Préchauffer le FOUR à 180° (Th.6)	Faire fondre le BEURRE	Mélanger le SUCRE et les OEUFS jusqu'à ce que le mélange blanchisse	Ajouter le BEURRE fondu. Mélanger	

			
			
Ajouter peu à peu la FARINE puis mettre la LEVURE. Mélanger	Eplucher et couper les BANANES en petits morceaux	Eplucher et couper les POMMES en petits morceaux	Ajouter les morceaux de BANANES et les morceaux de POMMES à la pâte. Mélanger
			
			
Beurrer et fariner un MOULE	Verser la pâte dans le MOULE	Mettre au four à 180° (Th.6) pendant environ 45 minutes	