
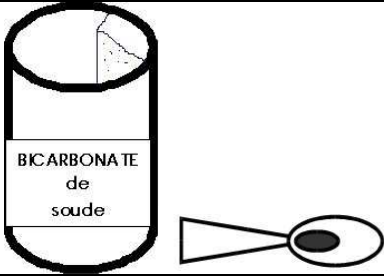
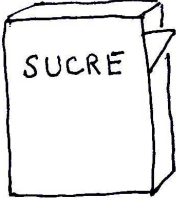
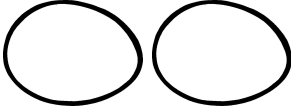

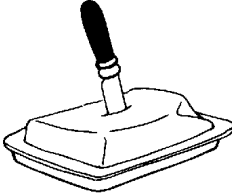


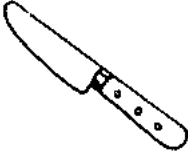

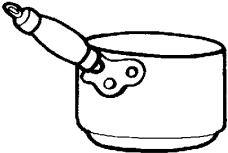

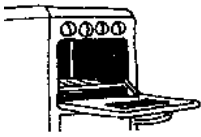

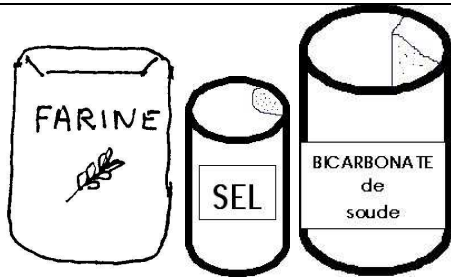


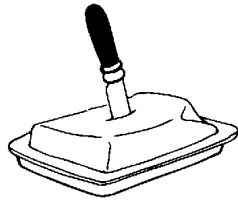
COOKIES AU CHOCOLAT

 <p>300g</p>	
 <p>160g</p>	 <p>oeufs</p>
 <p>une pincée</p>	 <p>100g</p>
 <p>50g</p>	

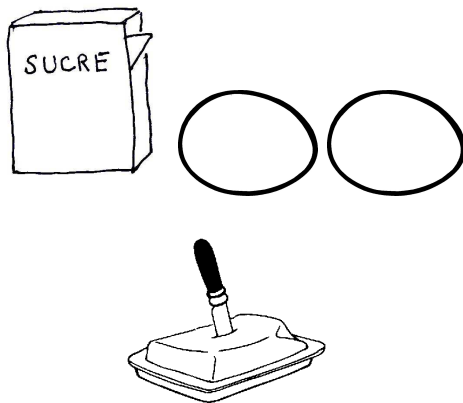
 <p>saladiers</p>	 <p>couteau</p>	 <p>cuillère</p>
 <p>casserole</p>	 <p>Verre mesureur</p>	
 <p>four</p>	 <p>plaque cuisson</p>	



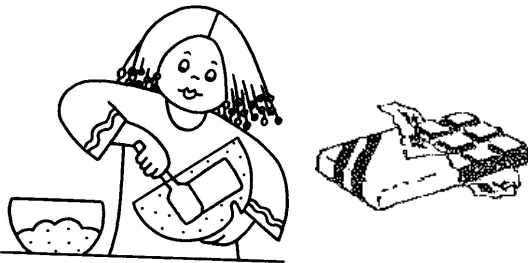
mélanger



Faire fondre le beurre

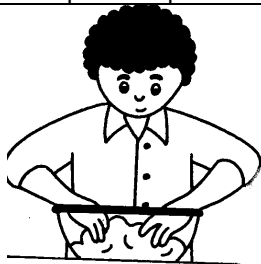


mélanger

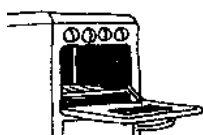
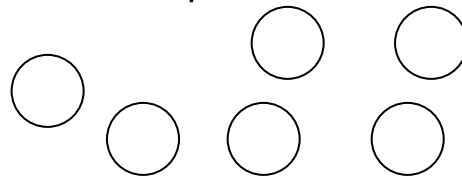


Mélanger les deux saladiers et le chocolat coupé en petits morceaux

mélanger



faire des petites boules de pâtes



15min

Ne pas trop cuire, les cookies durcissent à l'air

