
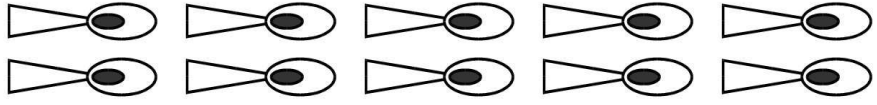
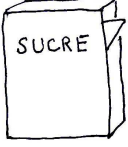
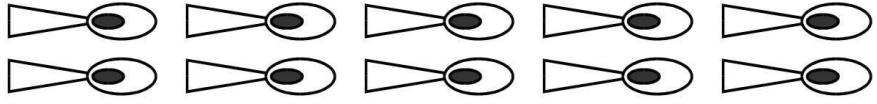

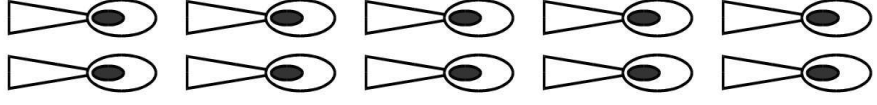
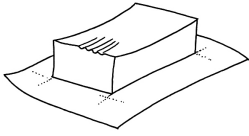
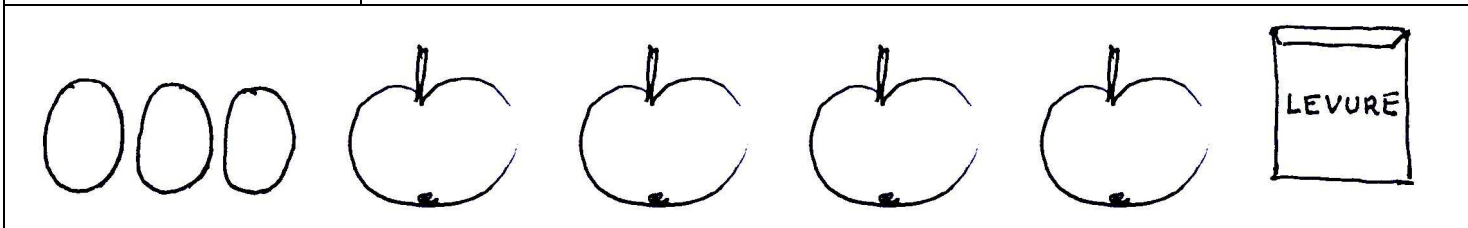


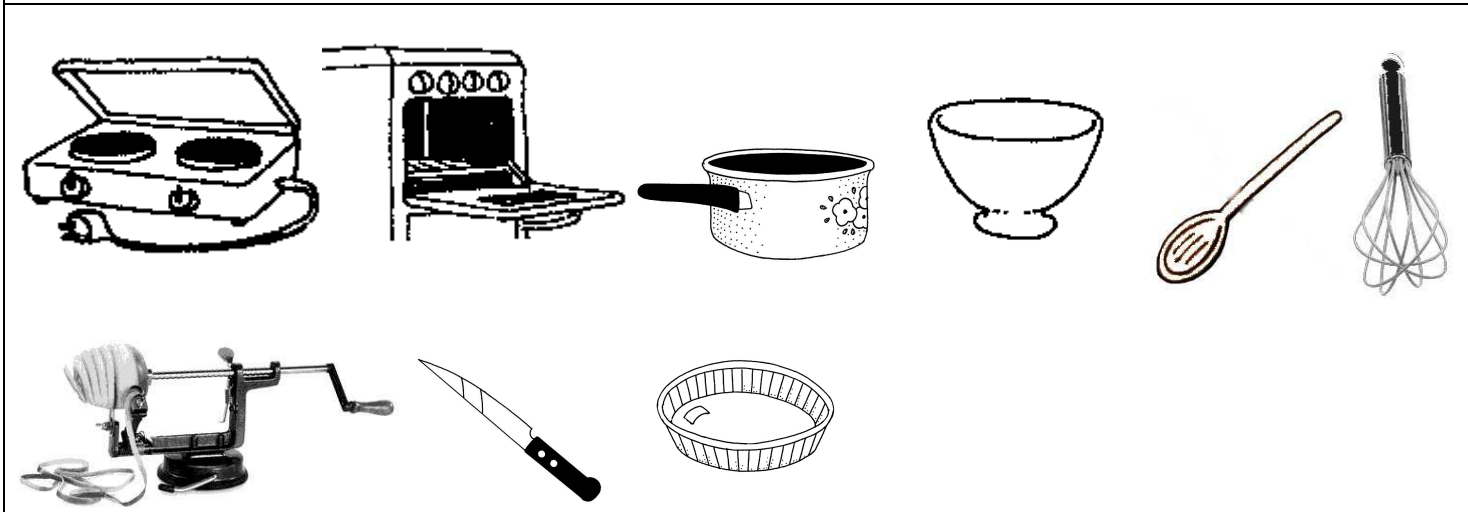
# Gâteau aux pommes

## INGREDIENTS



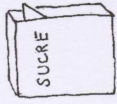

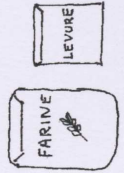






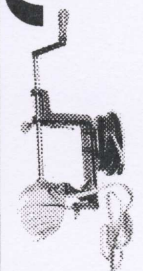


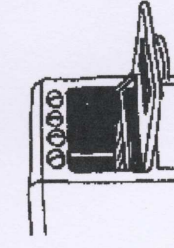

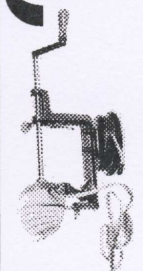


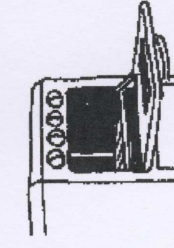
	
	
	
	125 g de beurre



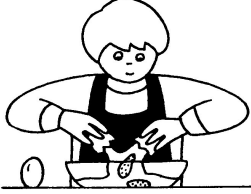



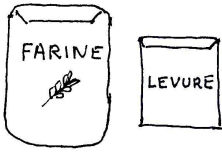

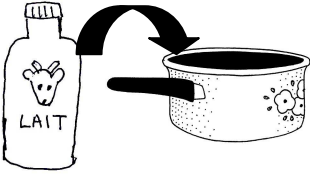

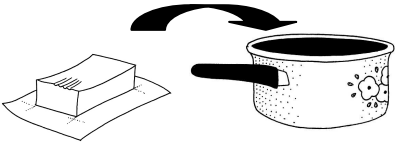
## USTENSILES



# LA RECETTE

		<p>+</p> 		<p>+</p> 
<p>1 Casser les œufs</p> 	<p>2 Battre les œufs</p> 	<p>3 Ajouter le sucre</p> 	<p>4 Battre le tout</p> 	<p>5 Ajouter farine et levure</p> 
<p>6 Mélanger</p> 	<p>7 Mettre le lait dans la casserole</p> 	<p>8 Faire chauffer le lait</p> 	<p>9 mettre le beurre dans le lait</p> 	<p>10 ajouter le lait et le beurre</p> 
<p>11 Mélanger</p> 	<p>12 Eplucher et couper les pommes</p> 	<p>13 Ajouter les pommes à la préparation</p> 	<p>14 Verser dans un moule</p> 	<p>15 Mettre dans le four 30min 180°</p> 

# LA RECETTE

		<p style="text-align: center;">+</p> 	
<p>1 Casser les œufs</p>	<p>2 Battre les œufs</p>	<p>3 Ajouter le sucre</p>	<p>4 Battre le tout</p>
<p style="text-align: center;">+</p> 			
<p>5 Ajouter farine et levure</p>	<p>6 Mélanger</p>	<p>7 Mettre le lait dans la casserole</p>	<p>8 Faire chauffer le lait</p>
			
<p>9 mettre le beurre dans le lait</p>			