
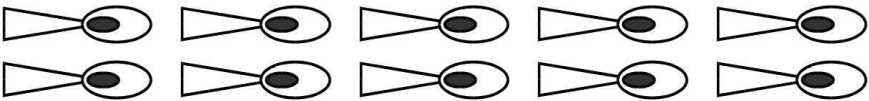
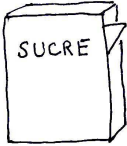
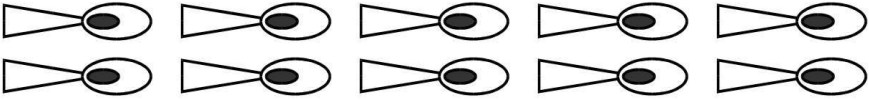

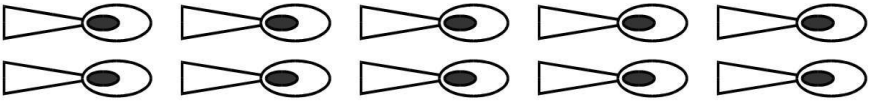
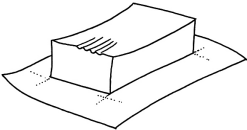
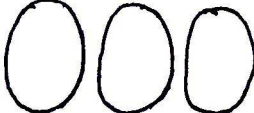
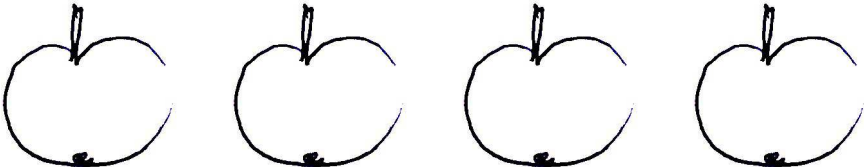
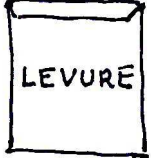
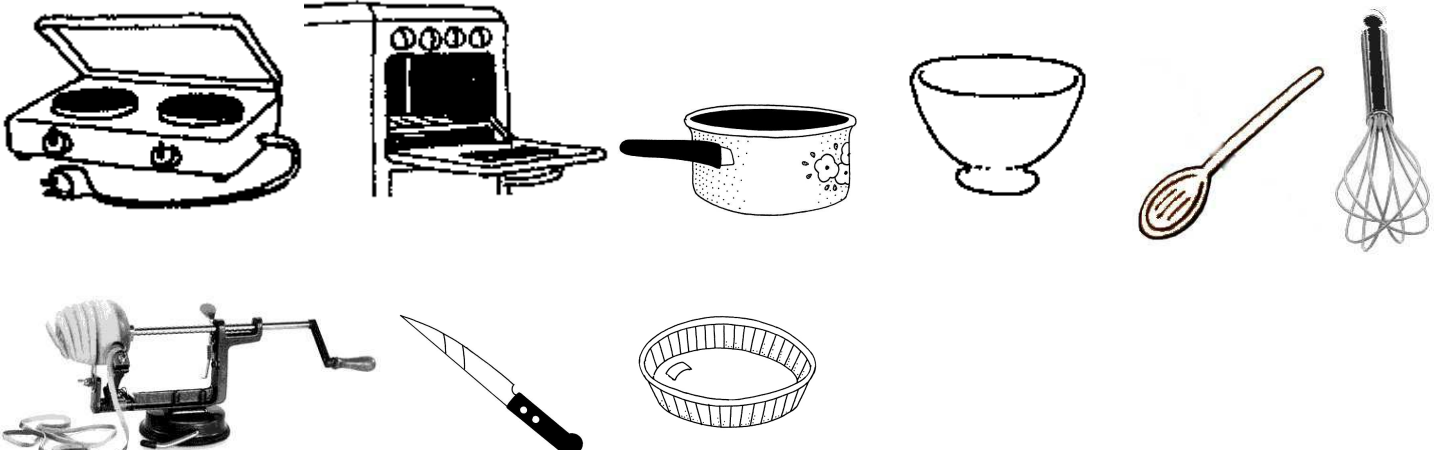
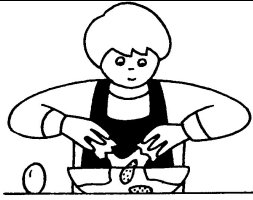


# Gâteau aux pommes

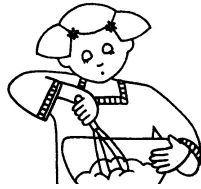
## INGREDIENTS

	
	
	
	125 g de beurre
  	
<h2>USTENSILES</h2>	
	

# LA RECETTE



1 Casser les œufs

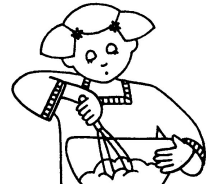


2 Battre les œufs

+

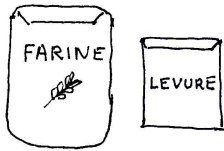


3 Ajouter le sucre



4 Battre le tout

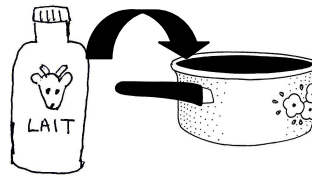
+



5 Ajouter farine et levure



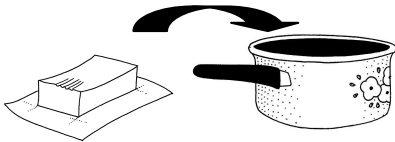
6 Mélanger



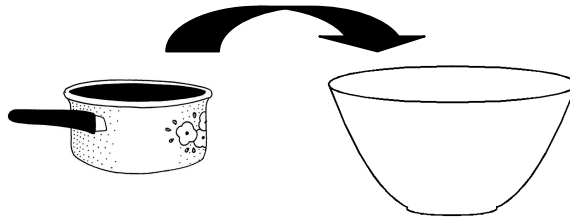
7 Mettre le lait dans la casserole



8 Faire chauffer le lait



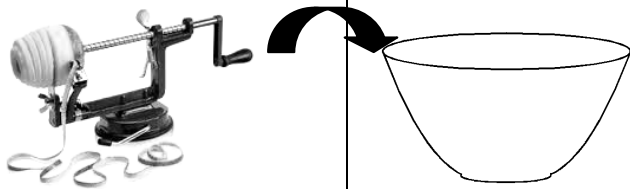
9 mettre le beurre dans le lait



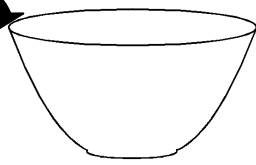
10 Ajouter le beurre et le lait



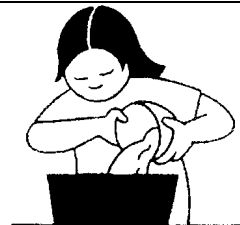
11 Mélanger



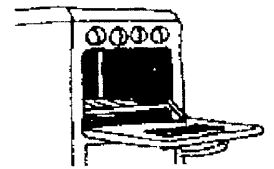
12 éplucher et couper les pommes



13 Ajouter les pommes à la préparation



14 verser dans un moule



15 Mettre dans le four 30 mn 180°

