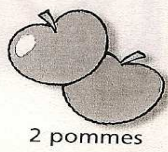
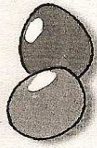


Un gâteau aux pommes



2 pommes



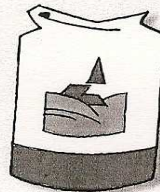
2 œufs



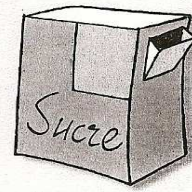
un sachet de levure



80 g de beurre



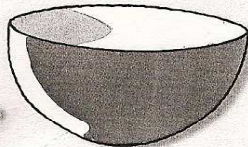
2 verres de farine



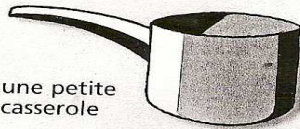
1 verre de sucre



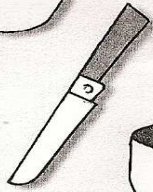
un mixeur et son bol



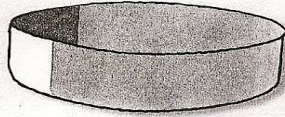
un saladier



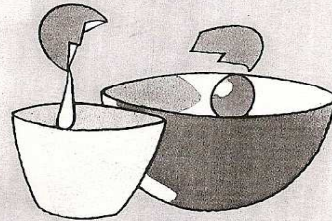
une petite casserole



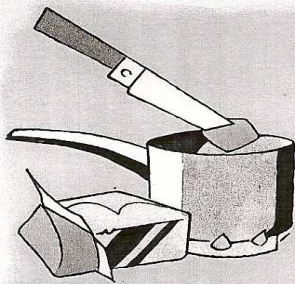
un couteau



un moule à gâteau



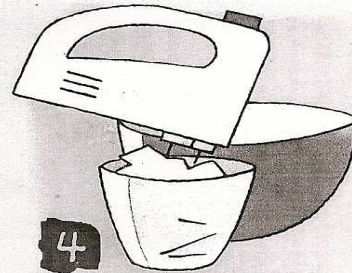
1 Mets les jaunes d'œufs dans le saladier. Garde les blancs.



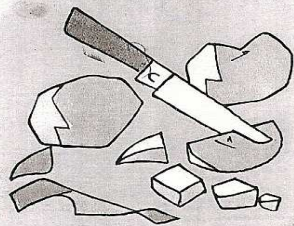
2 Fais fondre le beurre.



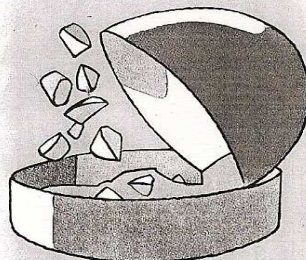
3 Mélange le beurre, la farine, le sucre, la levure.



4 Bats les blancs d'œufs en neige. Ajoute dans le saladier.



5 Pèle les pommes. Coupe-les en petits morceaux.



6 Mélange les pommes et la pâte dans le moule.

7 Fais cuire 30 minutes à 160 °C.

