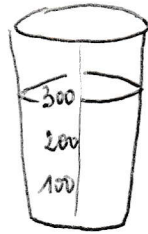
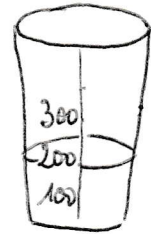
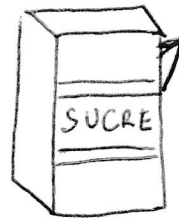


# Gâteau aux pommes

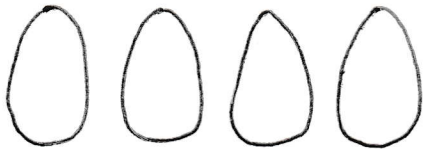
## Ingrédients =



300g. de farine



200 g. de sucre



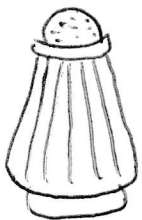
4 œufs



100 g. de  
beurre



6 cuillères  
d'huile



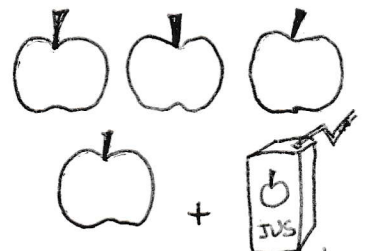
du sel



1 sachet  
de levure

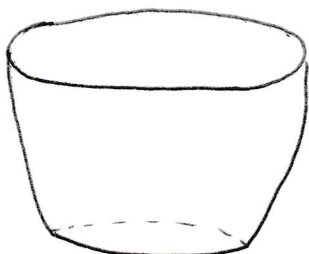


1 sachet de  
sucre vanillé



4 pommes et  
1 brick de jus (20cl)

## Matériel:



1 saladier



1 moule



1 cuillère en bois



1 éplucheur



1 couteau



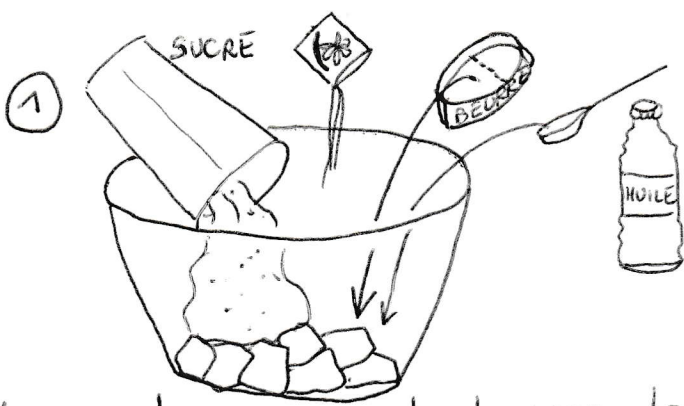
1 cuillère à soupe



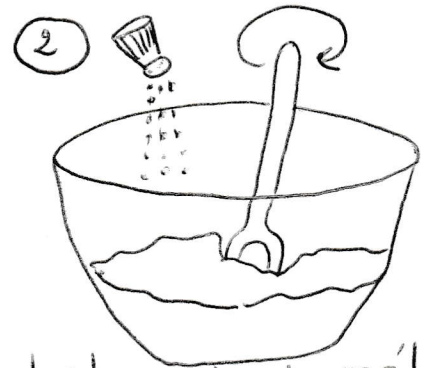
1 assiette



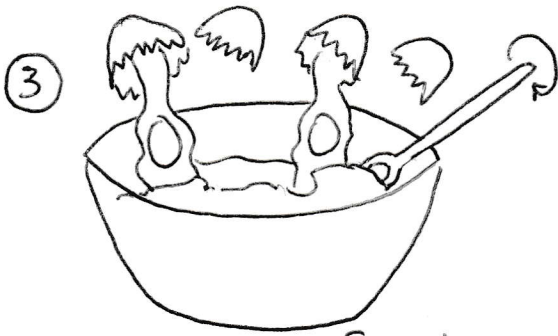
1 verre gradué



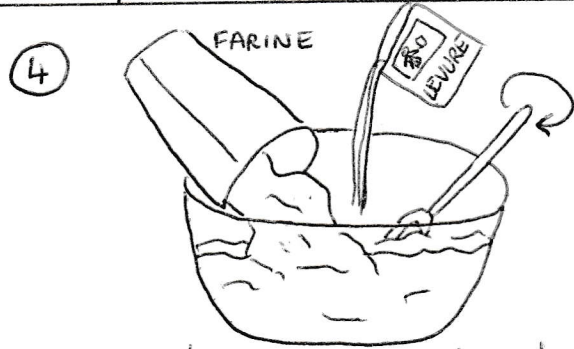
1 Verser le sucre, le beurre, la vanille l'huile dans le saladier.



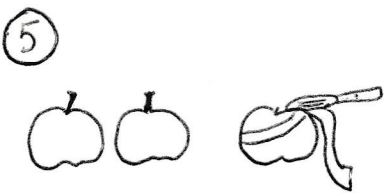
2 Ajouter le sel et mélanger.



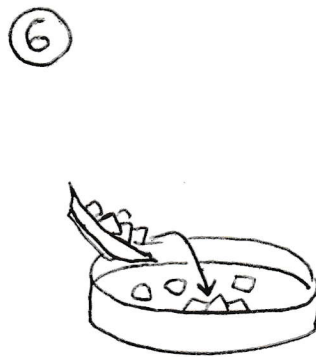
3 Casser les œufs dans le saladier et mélanger



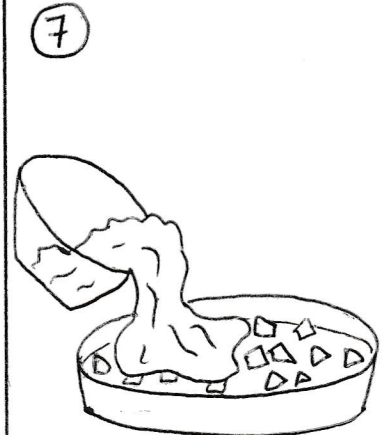
4 Verser la farine, la levure et mélanger.



5 Eplucher et couper les pommes en dés.



6 Verser les pommes dans le moule



7 Verser la pâte dans le moule.



8 Cuire au four n°6 pendant 30 minutes



9 Quand le gâteau est cuit, le sortir du four et verser dessus le jus de pommes. Laisser refroidir et manger!