







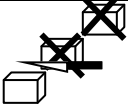

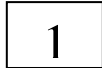



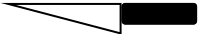
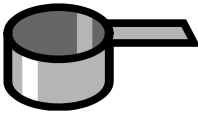



# RECETTE DU GATEAU AU CHOCOLAT

## Ingredients

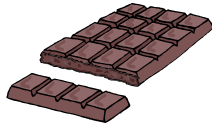
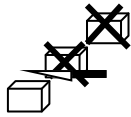
sucre	farine	beurre	oeuf	chocolat	lait
					
					

## Ustensiles

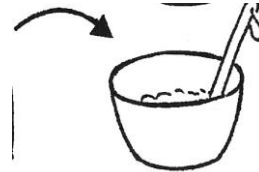
saladier	cuillère	couteau	casserole	moule
				

Tu dois :

1 Faire fondre le beurre avec le chocolat et le lait



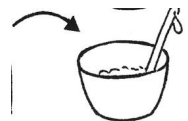
2 Mélanger la farine, les oeufs et le sucre.



3 Mélanger tous les ingrédients ensemble.



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4 Verser la pâte dans un moule.



5 Mettre au four à micro-ondes pendant 10 minutes.

