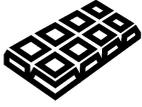




Fondant baulois



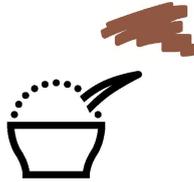
115 g de chocolat



140 g de beurre salé



1 pot de sucre de canne



1/4 de cuillère à café de sel



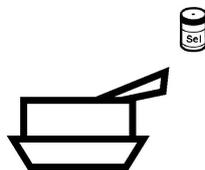
Trois oeufs



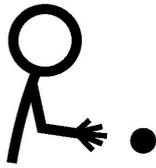
20 g de farine



prend



le beurre salé



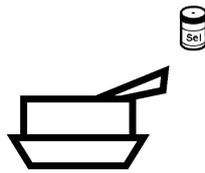
prend



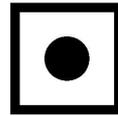
le bol



met



le beurre salé



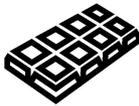
dans



le bol



prend



le chocolat



casse



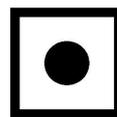
le chocolat



met



le chocolat



dans



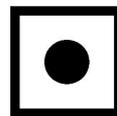
le bol



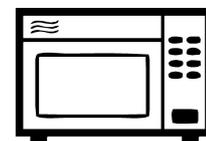
met



le bol



dans



le micro-ondes

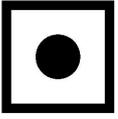


prend

le

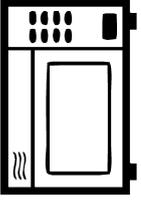


bol



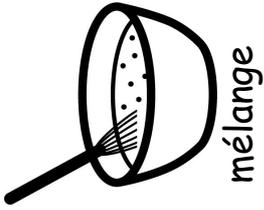
dans

le micro-ondes



prend

une fourchette

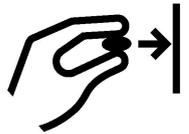
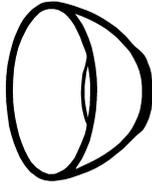


mélange



prend

le saladier



met

le chocolat

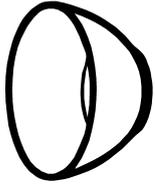
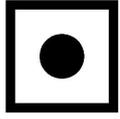


fondu



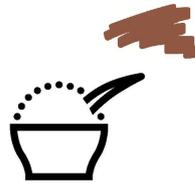
dans

le saladier





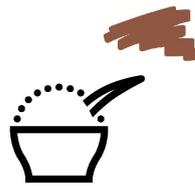
prend



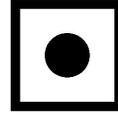
le sucre de canne



met



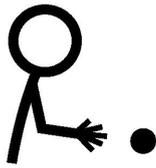
le sucre de canne



dans



le saladier



prend



le fouet



mélange



prend



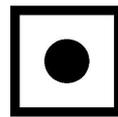
le sel



met



le sel



dans



le saladier



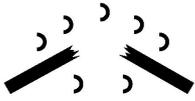
mélange



prend

les

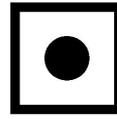
oeufs



casse

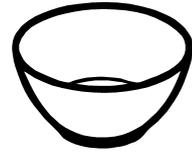
les

oeufs



dans

le



saladier



mélange,



mélange,



mélange



prend

la

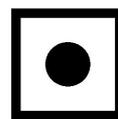
farine



met

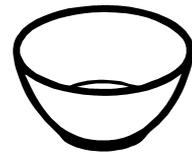
la

farine



dans

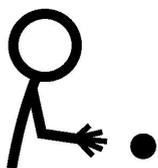
le



saladier



mélange



prend

le

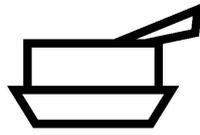
moule



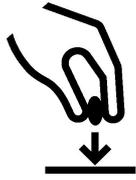


prend

le

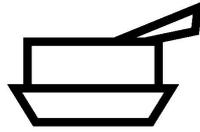


beurre

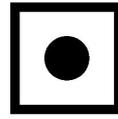


met

le

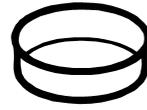


beurre

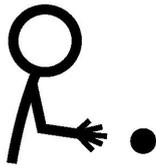


dans

le



moule



prend

la



farine

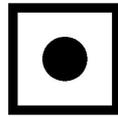


met

la



farine



dans

le



moule



verse la pâte



dans

le



moule



Attendre

2

deux



heures

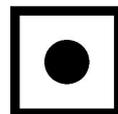


met

le

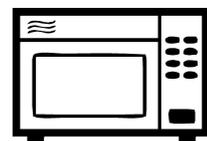


moule



dans

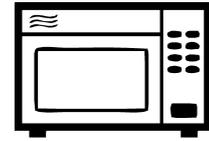
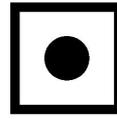
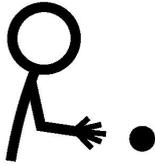
le



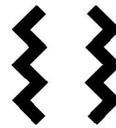
four



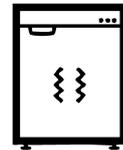
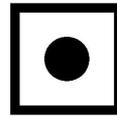
Le gâteau cuit (à 125°C pendant 35 à 40 min)



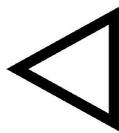
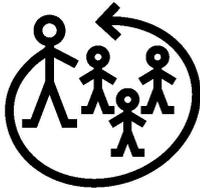
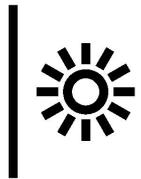
prend le gâteau dans le four



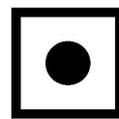
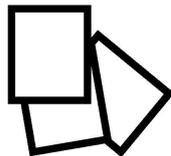
Attendre que le gâteau soit froid



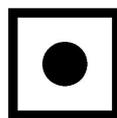
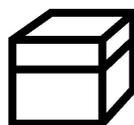
met le gâteau dans le frigo



Le lendemain, on peut manger le gâteau



met les papiers dans la poubelle

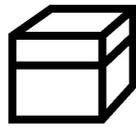


met la boîte dans le placard

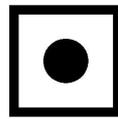


met

la



boîte



dans

le



placard

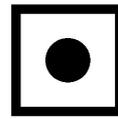


met

le



sel



dans

le

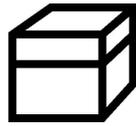


placard

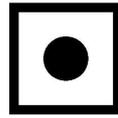


met

la

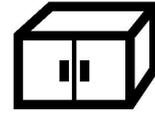


boîte



dans

le

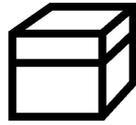


placard

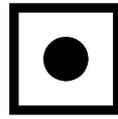


met

la



boîte



dans

le

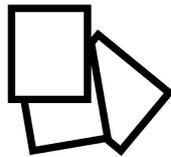


placard

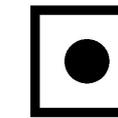


met

les



papiers



dans

la



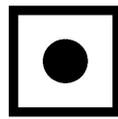
poubelle



met

dans

la



poubelle

