
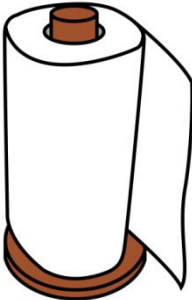



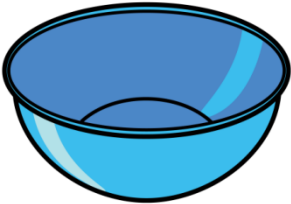


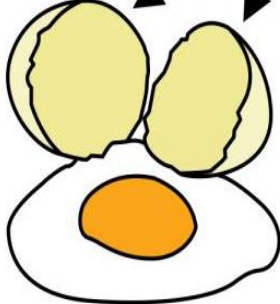
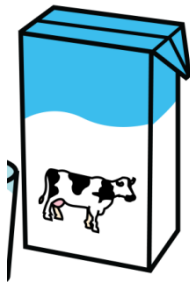
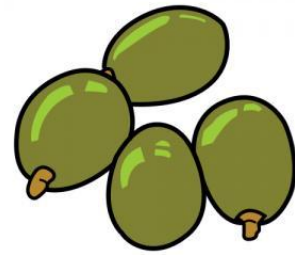

<p><b>BLANC DE DINDE</b></p>	<p><b>GRUYERE RAPE</b></p>	<p><b>MOULE</b></p>
		
<p><b>BALANCE</b></p>	<p><b>ESSUIE TOUT</b></p>	<p><b>FOUET</b></p>
		
<p><b>PIQUE NIQUE</b></p>	<p><b>PIQUE NIQUE</b></p>	<p><b>SALADIER</b></p>
		
<p><b>HUILE</b></p>	<p><b>OEUFS</b></p>	<p><b>CASSER UN OEUF</b></p>



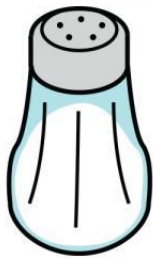
**LAIT**



**SE LAVER LES MAINS**



**OLIVES VERTES**



**SEL**



**SEL**



**LAIT**



**FARINE**



**FARINE**



**SALADIER**



**CUILLERE**



**SALER**



**CASSER UN OEUF**



**MELANGER**



**GAZINIERE**



**CHARIOT**

# CAKE SALE

1 – se LAVER LES MAINS



2 – prendre la FARINE



3 – prendre la BALANCE



150 gr de FARINE

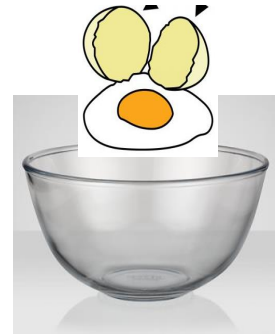
4 – mettre la farine dans un SALADIER



5 – prendre 4 ŒUFS



6 – CASSER les 4 OEUFS  
dans le SALADIER



7 –



MELANGER

8 – VERSER 10 cl de LAIT

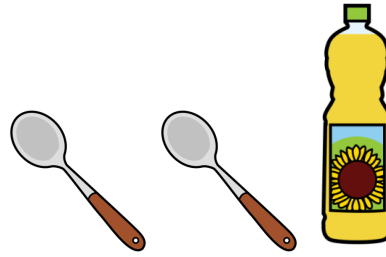


9 –



MELANGER

10 – mettre 2 CUILLERE d'HUILE



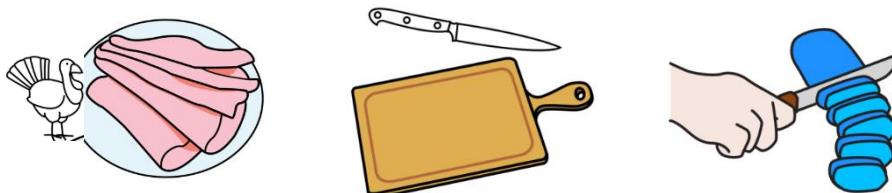
10 – SALER



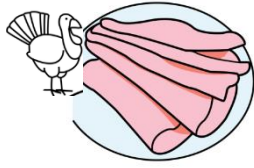
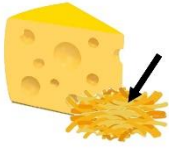
11 – MELANGER



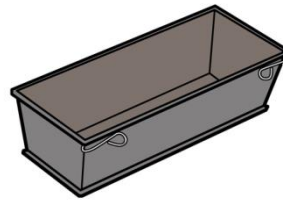
12 – prendre le BLANC de DINDE, la PLANCHE et le COUTEAU



**13 – METTRE le GRUYERE RAPE dans le saladier**



**14 – VERSER la préparation dans le MOULE**



**15 – CUISSON :**

sur le CHARIOT  
CUISINE



et aller à la



Et demande de l'AIDE



**Attendre**

