

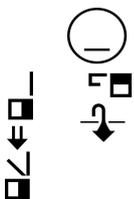
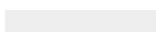
Gâteau

à

la

Jeannette

.



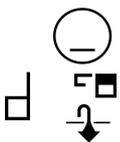
1/2

tasse

de

beurre

.



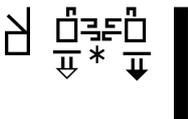
1

tasse

de

sucre

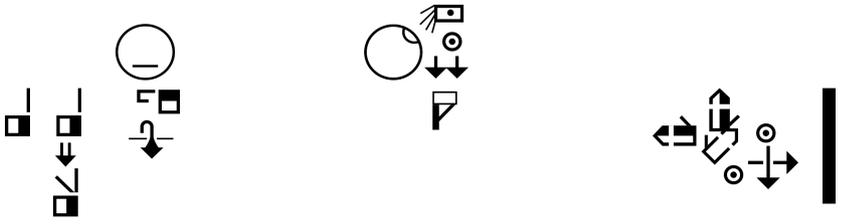
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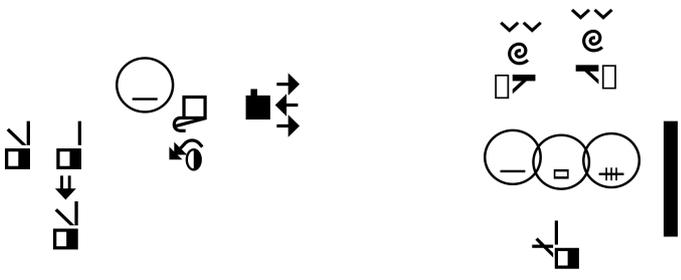
2

oeufs

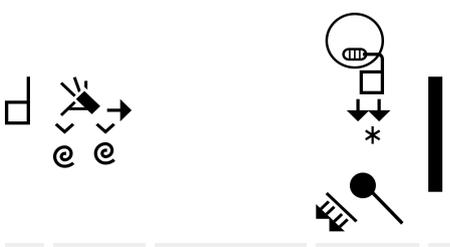
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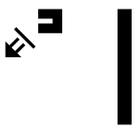
1 1/2 tasse de farine à gâteau .



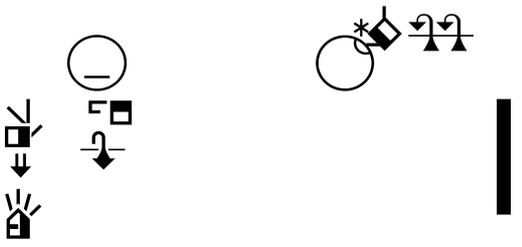
2 1/2 c-à-thé de poudre-à-pâté .



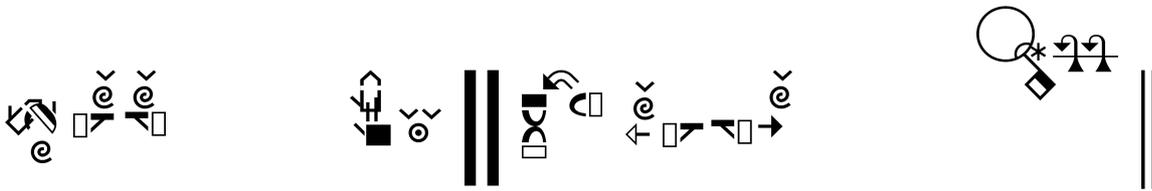
1 pincée de sel .



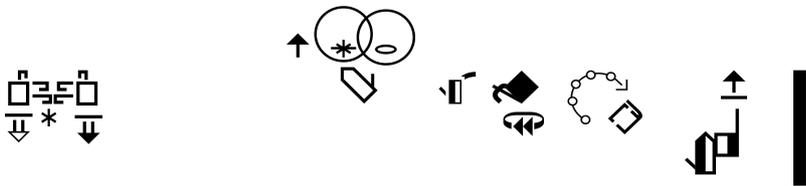
essence .



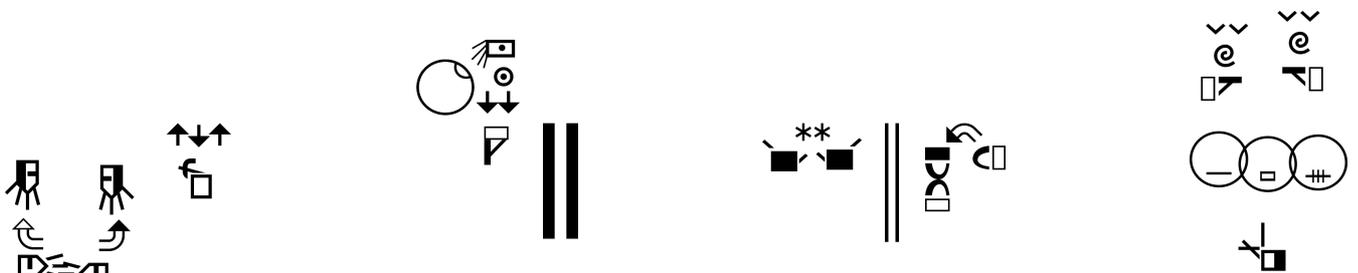
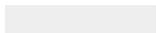
3/4 tasse de lait .



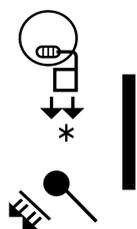
Crémant le beurre : ajouter graduellement le sucre , les



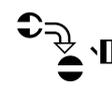
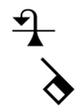
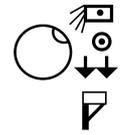
oeufs et bien battre quelques minutes .



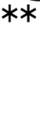
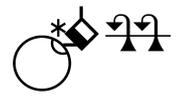
Tamiser la farine : la mesurer , ajouter la poudre-à-pâté



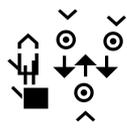
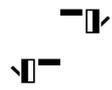
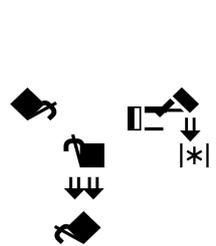
et le sel .



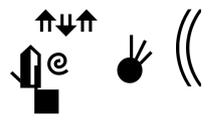
Mélanger à la première préparation en-alternant la farine



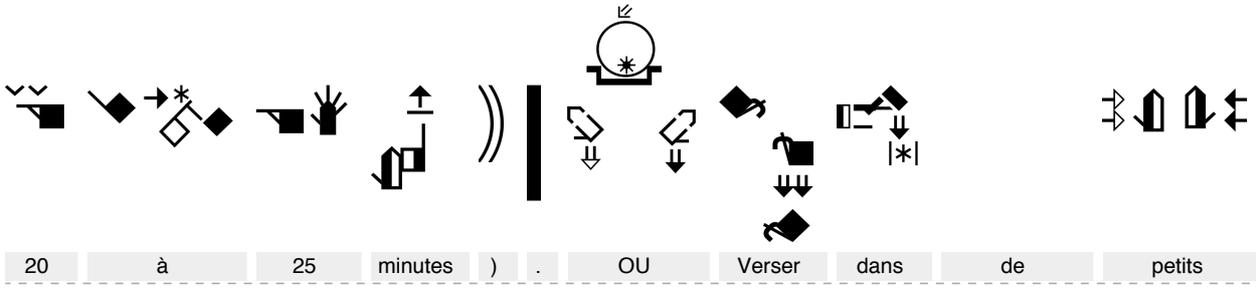
et le lait . Aromatiser .



Verser dans un moule beurré d' environ 7 ou 8



pouces et cuire au four à 375 F (



20

à

25

minutes

)

.

OU

Verser

dans

de

petits



moules

individuels

beurrés

et

cuire

au

four

.