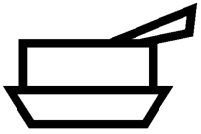


Gâteaux

à la



cannelle

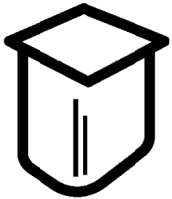


300 g de

beurre

mou

**2**



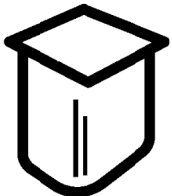
Deux

pots

de

sucre

**4**



Quatre

pots

de

farine

4



Quatre

cuillères à soupe

de

lait

4



Quatre

petites

cuillères

de

cannelle

1



Un

sachet de levure

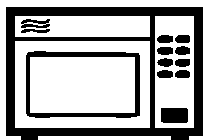
∴



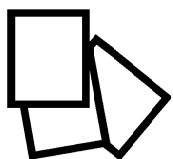
Un peu

de

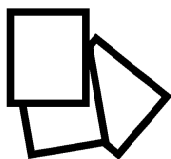
sel



Préchauffer le four à 180°



Prendre le papier cuisson et le moule



Mettre du papier cuisson dans le moule



Prendre la farine, la levure, le sel et la cannelle



Prendre un saladier



Mettre



la farine,



la levure,



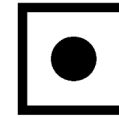
le sel



et



la cannelle



dans



un saladier



Prendre



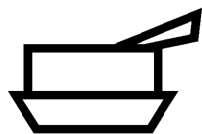
la spatule



Mélanger



Prendre



le beurre



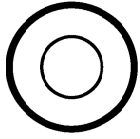
Prendre



un couteau



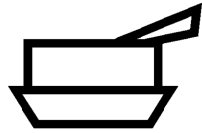
Prendre



assiette

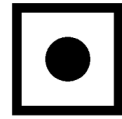


Mettre



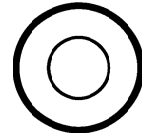
le

beurre



dans

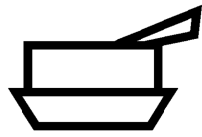
l'



assiette



Couper



le

beurre

en

petits



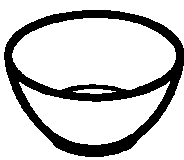
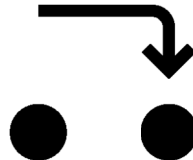
morceaux



Prendre

un

autre



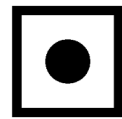
saladier



Mettre

le

beurre



dans

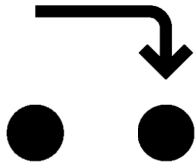
le



saladier



Prendre

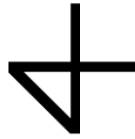


une

autre



spatule



et

le



sucre

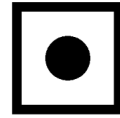


Mettre

le



sucre



dans

le



saladier



Mélanger



Prendre

le



saladier



avec

la



farine



Prendre

le

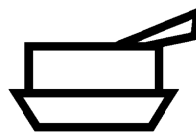


saladier

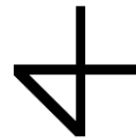


avec

le



beurre

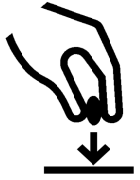


et

le

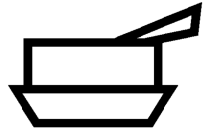


sucre



Mettre

le



beurre



et

le



sucré



dans

le



saladier



avec

la



farine



Mélanger

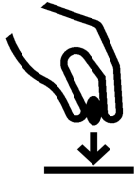


Prendre

le



lait

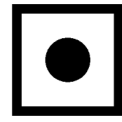


Mettre

le



lait



dans

le



saladier



Mélanger



Prendre



le film étirable



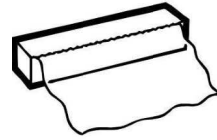
Envelopper



la pâte à gâteau



avec



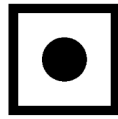
le film étirable



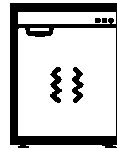
Mettre



la pâte à gâteau



dans



le frigo

pendant

20

vingt



minutes



Prendre



la pâte à gâteau



Avec



les mains,

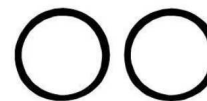


faire

des



petites



boules

de

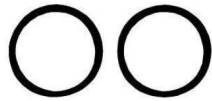


pâte

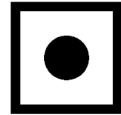




Poser



les boules



dans



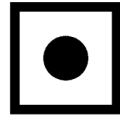
le moule



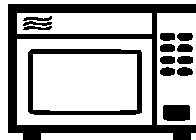
Mettre



le moule



dans



le four



chaud



Attendre

10

dix



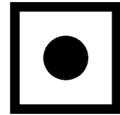
minutes



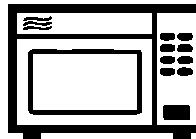
Prendre



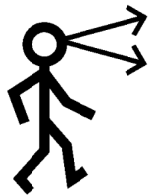
le moule



dans



le four



Attention,

c'est



chaud



Attendre



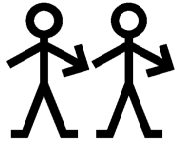
gâteau



froid

que le

soit



Vous



pouvez



manger