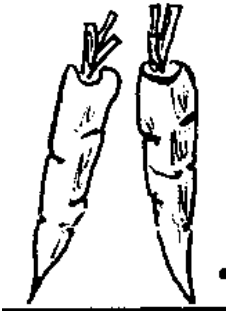
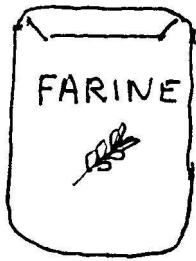


CAKE AUX CAROTTES

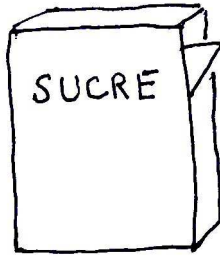
Ingrédients



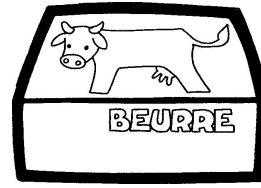
400g



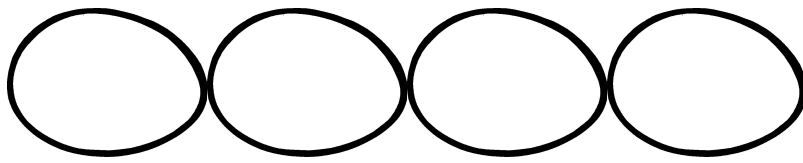
350g



cassonade
350g

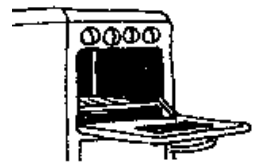
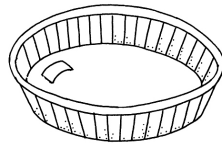


125g

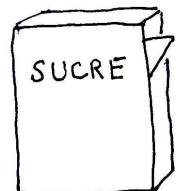
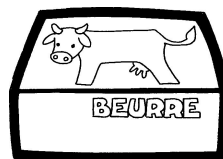
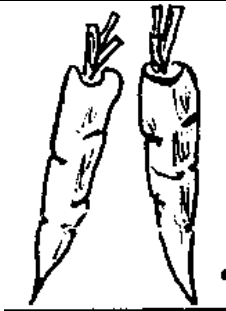


80g raisins secs

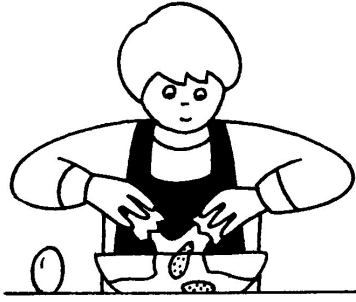
Ustensiles



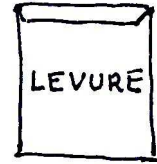
Recette



Râper les carottes



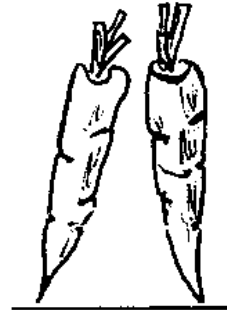
Mélanger le beurre ramolli et le sucre



Ajouter les 4 oeufs

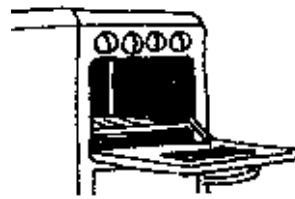


Ajouter la farine et la levure



Ajouter les raisins secs

Et en dernier les carottes



220° 50min

Verser dans un grand moule à cake

Enfourner