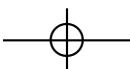


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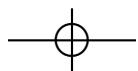
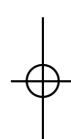
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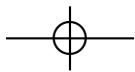
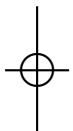
Sumário

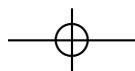
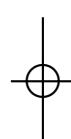
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Tarte noix de coco	9





Receitas





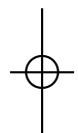
Tarte noix de coco

- ▷ 1 verre noix de coco
- ▷ 5 œufs, 2 verres farine
- ▷ 2 verres sucre, 1 verre lait
- ▷ 1 paquet beurre, 1 c. à s.
- ▷ baking, vanille

Travailler le beurre avec 1 verre sucre, ajouter les œufs en travaillant ainsi que la farine, lait, baking et vanille.

Prendre ensuite 1 verre sucre de l'eau et citron, faire bouillir et retirer, mouler le gâteau avec 1 fourchette imbiber le gâteau avec le jus et un peu de liqueur.





Adverte-se aos curiosos que se imprimiu este livro na gráfica Expressão e Arte, em papel Pólen Bold 70, composto em tipografia Minion Pro, em 11 pontos, com diversos softwares livres, entre eles, LuaTeX e git.
(v. c8a46b8)

