

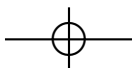
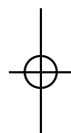
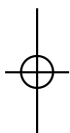
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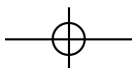
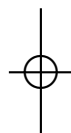
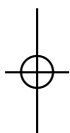
Eliane Salama Nam dui ligula, fringilla a, euismod sodales, sollicitudin vel, wisi. Morbi auctor lorem non justo. Nam lacus libero, pretium at, lobortis vitae, ultricies et, tellus. Donec aliquet, tortor sed accumsan bibendum, erat ligula aliquet magna, vitae ornare odio metus a mi. Morbi ac orci et nisl hendrerit mollis. Suspendisse ut massa. Cras nec ante. Pellentesque a nulla. Cum sociis natoque penatibus et magnis dis parturient montes, nascetur ridiculus mus. Aliquam tincidunt urna. Nulla ullamcorper vestibulum turpis. Pellentesque cursus luctus mauris.

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Receitas

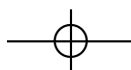
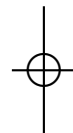
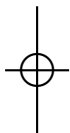


Tarte noix de coco

- ▷ 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, Lua^ATeX e git.
(v. c8a46b8)

