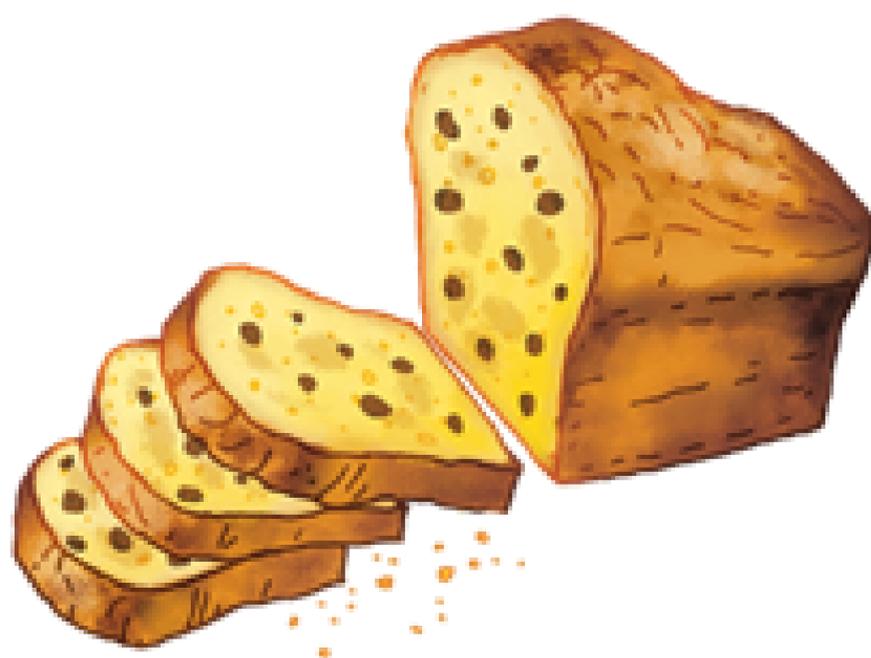




Picto  
CHEF



# CAKE À LA BANANE

*Sophie Lemarié*

illustré par *Pascal Biet*



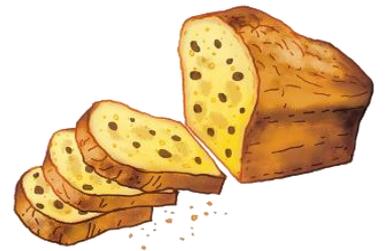
## ingrédients



## et ustensiles



## pour le cake à la banane



### 1 sachet de sucre vanillé



### 1 sachet de levure



### des pépites de chocolat



### de la farine



### 3 bananes



### de l'huile



### du sucre en poudre



### 1 cuillère en bois



### 1 moule à cake



### 1 fourchette



### les 4 pots doseurs



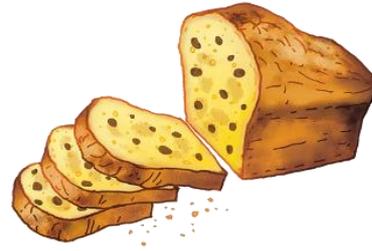
### 1 saladier



cuisiner



le cake à la banane



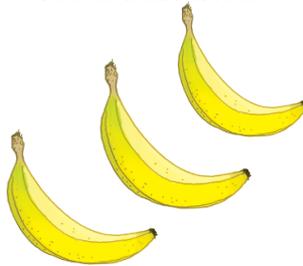
se laver les mains



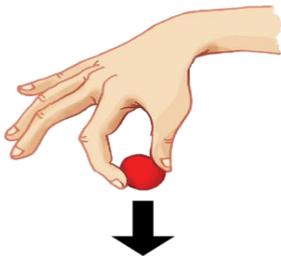
éplucher



les 3 bananes



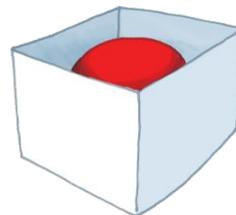
mettre



les 3 bananes



dans



le saladier



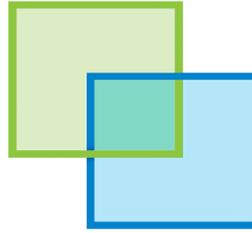
écraser



les 3 bananes



avec



la fourchette



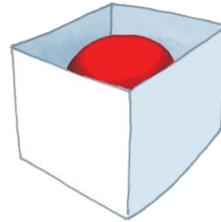
vider le sachet



de sucre vanillé



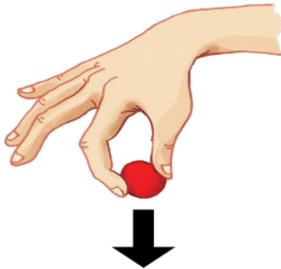
dans



le saladier



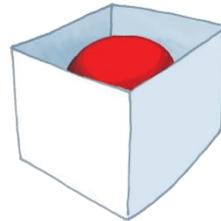
mettre



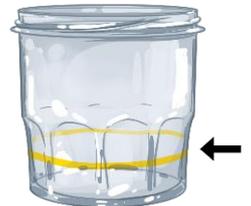
du sucre en poudre



dans



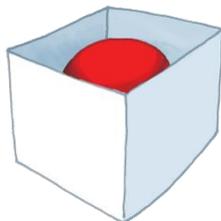
le pot  
jusqu'au trait jaune



vider le pot



dans



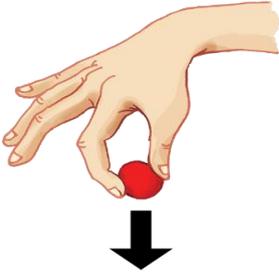
le saladier



mélanger



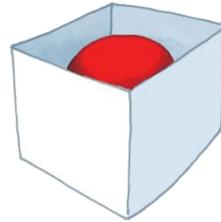
mettre



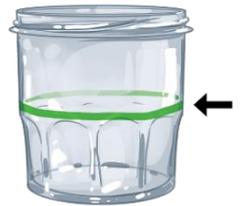
de l'huile



dans



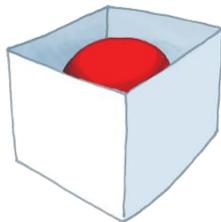
le pot  
jusqu'au trait vert



vider le pot



dans

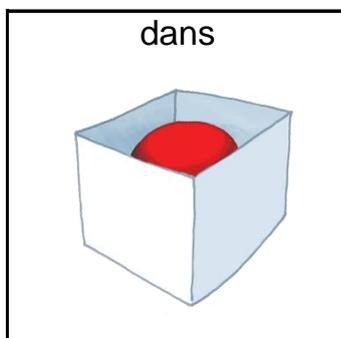
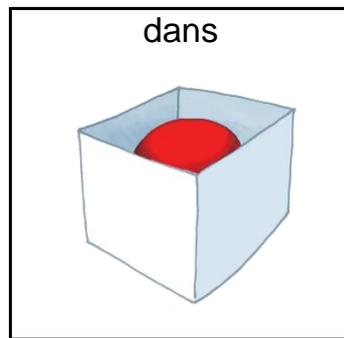
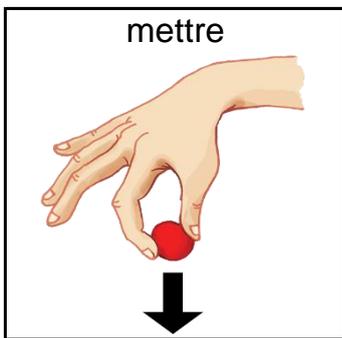
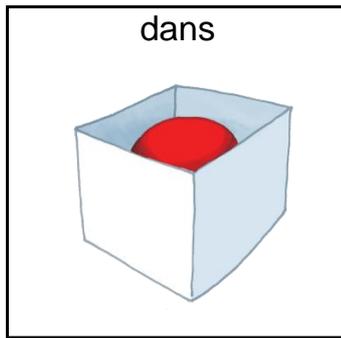
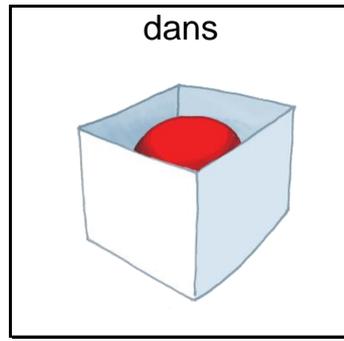
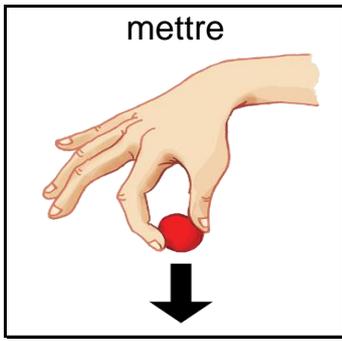


le saladier



mélanger





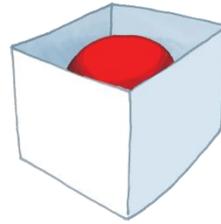
vider le sachet



de levure



dans



le saladier



mélanger



mélanger



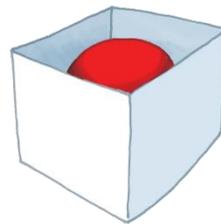
vider le sachet



de pépites de  
chocolat



dans



le saladier



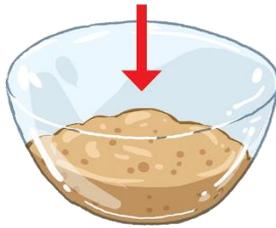
mélanger



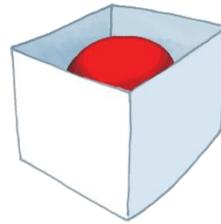
vider



le mélange



dans



le moule à cake



se laver les mains



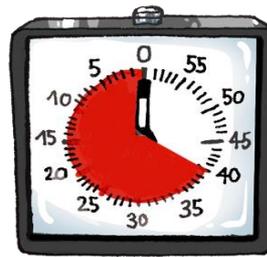
appeler 1 aidant



pour mettre  
dans le four



40 minutes



thermostat 180

