

quatre-quarts (Bonne recette)

Peser 2 œufs et peser successivement sucre, farine et beurre de manière que le poids soit identique.

Mettre le beurre dans une terrine et le faire légèrement ramollir pour le rendre en crème. Le fouetter en y ajoutant d'abord le sucre avec un peu de vanille, ensuite les œufs un par un et pas trop vite puis en dernier la farine et une <sup>grosse</sup> cuillère à café de levure en poudre. Cuire dans un moule

beurré et fariné à feu modéré.

Parfum à volonté ~~à 120~~ ~~à 100~~ ~~à 80~~ ~~à 60~~ ~~à 40~~ ~~à 20~~ (à Toulon)

A placer dans le four au ~~3/5~~ ~~2/3~~ ~~1/2~~ ~~1/3~~ ~~1/4~~ ~~1/5~~ ~~1/6~~ ~~1/7~~ ~~1/8~~ ~~1/9~~ ~~1/10~~ ~~1/11~~ ~~1/12~~ ~~1/13~~ ~~1/14~~ ~~1/15~~ ~~1/16~~ ~~1/17~~ ~~1/18~~ ~~1/19~~ ~~1/20~~ ~~1/21~~ ~~1/22~~ ~~1/23~~ ~~1/24~~ ~~1/25~~ ~~1/26~~ ~~1/27~~ ~~1/28~~ ~~1/29~~ ~~1/30~~ ~~1/31~~ ~~1/32~~ ~~1/33~~ ~~1/34~~ ~~1/35~~ ~~1/36~~ ~~1/37~~ ~~1/38~~ ~~1/39~~ ~~1/40~~ ~~1/41~~ ~~1/42~~ ~~1/43~~ ~~1/44~~ ~~1/45~~ ~~1/46~~ ~~1/47~~ ~~1/48~~ ~~1/49~~ ~~1/50~~ ~~1/51~~ ~~1/52~~ ~~1/53~~ ~~1/54~~ ~~1/55~~ ~~1/56~~ ~~1/57~~ ~~1/58~~ ~~1/59~~ ~~1/60~~ ~~1/61~~ ~~1/62~~ ~~1/63~~ ~~1/64~~ ~~1/65~~ ~~1/66~~ ~~1/67~~ ~~1/68~~ ~~1/69~~ ~~1/70~~ ~~1/71~~ ~~1/72~~ ~~1/73~~ ~~1/74~~ ~~1/75~~ ~~1/76~~ ~~1/77~~ ~~1/78~~ ~~1/79~~ ~~1/80~~ ~~1/81~~ ~~1/82~~ ~~1/83~~ ~~1/84~~ ~~1/85~~ ~~1/86~~ ~~1/87~~ ~~1/88~~ ~~1/89~~ ~~1/90~~ ~~1/91~~ ~~1/92~~ ~~1/93~~ ~~1/94~~ ~~1/95~~ ~~1/96~~ ~~1/97~~ ~~1/98~~ ~~1/99~~ ~~1/100~~ ~~1/101~~ ~~1/102~~ ~~1/103~~ ~~1/104~~ ~~1/105~~ ~~1/106~~ ~~1/107~~ 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pâte molle puis couvrir ce levain avec  
200g de farine. Tenir au chaud  
directement sur un radiateur.

Quand la farine est soulevée et  
craquelée, mettre 2 œufs une cuillère  
de sucre, un peu de sel et 60g. de  
beurre fondu. Travailler la pâte pour  
qu'elle ne colle plus aux doigts et la  
laisser reposer 1h. au chaud, mélanger  
75 à 80g. de raisins secs (Smyrne et Corinthe)  
mettre en moule beurré garni à moitié  
laisser lever, mouiller la surface avec  
du lait et cuire à four chaud 35 à 40 min.  
(Therm: 6<sup>th</sup>) - Pâte assez molle.

### — Madeleines

60g. de sucre - 60g de farine. 60g.  
de beurre - 2 œufs - Vanille - 1/2 cuillère de  
levure en poudre.

Battre beurre et sucre 5 min. Ajouter 1 œuf  
5 min après le 2<sup>eu</sup> - mélanger la farine, le  
parfum et la levure - Mettre dans les  
10 mm. moules beurrés et farinés - Four bien chaud