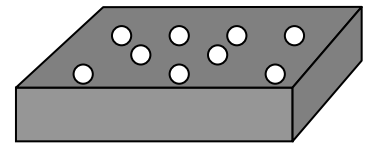
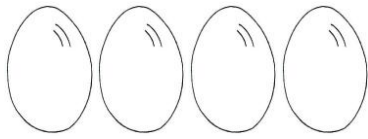


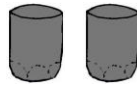
BROWNIES AUX BONBONS EN CHOCOLAT



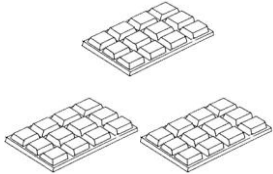
INGREDIENTS



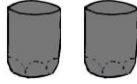
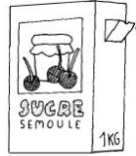
4 oeufs



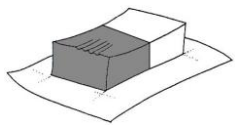
2 verres $\frac{1}{2}$ de farine



3 tablettes de chocolat



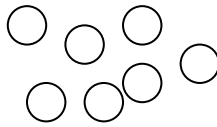
3 verres de sucre



125g de beurre

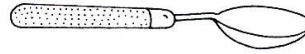


1 sachet de levure



des bonbons au chocolat

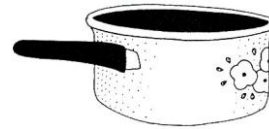
MATERIEL



une cuillère



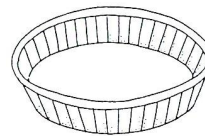
un verre



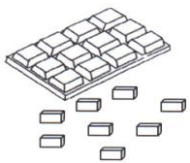
une casserole



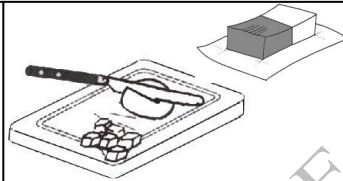
un saladier



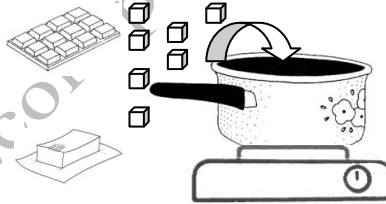
un plat à gâteau



1/ Casser le chocolat en morceaux



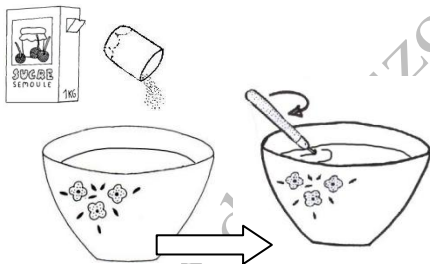
2/ couper le beurre en petits morceaux



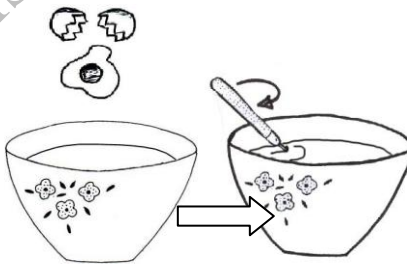
3/ Faire fondre le beurre et le chocolat



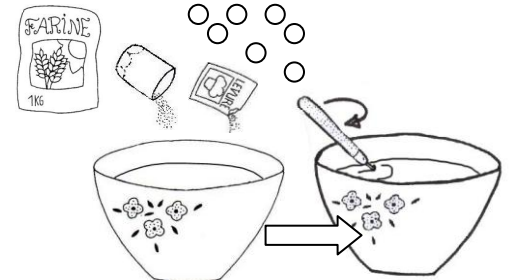
4/ Une fois fondu verser dans un saladier



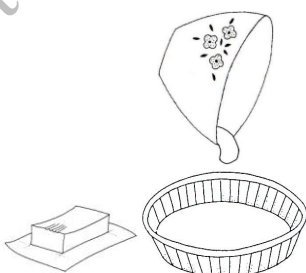
5/ Verser le sucre, mélanger



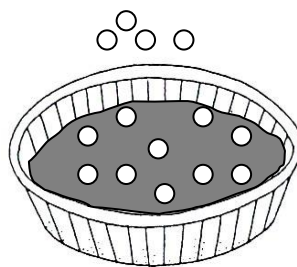
6/ Casser les œufs, mélanger,



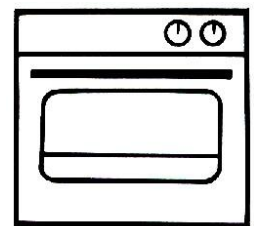
7/ Ajouter la farine, la levure les bonbons au chocolat, mélanger



8/ Verser la pâte dans un plat à gâteau beurré



9/ Parsemer le dessus de bonbons au chocolat



10/ Faire cuire th 7/200°