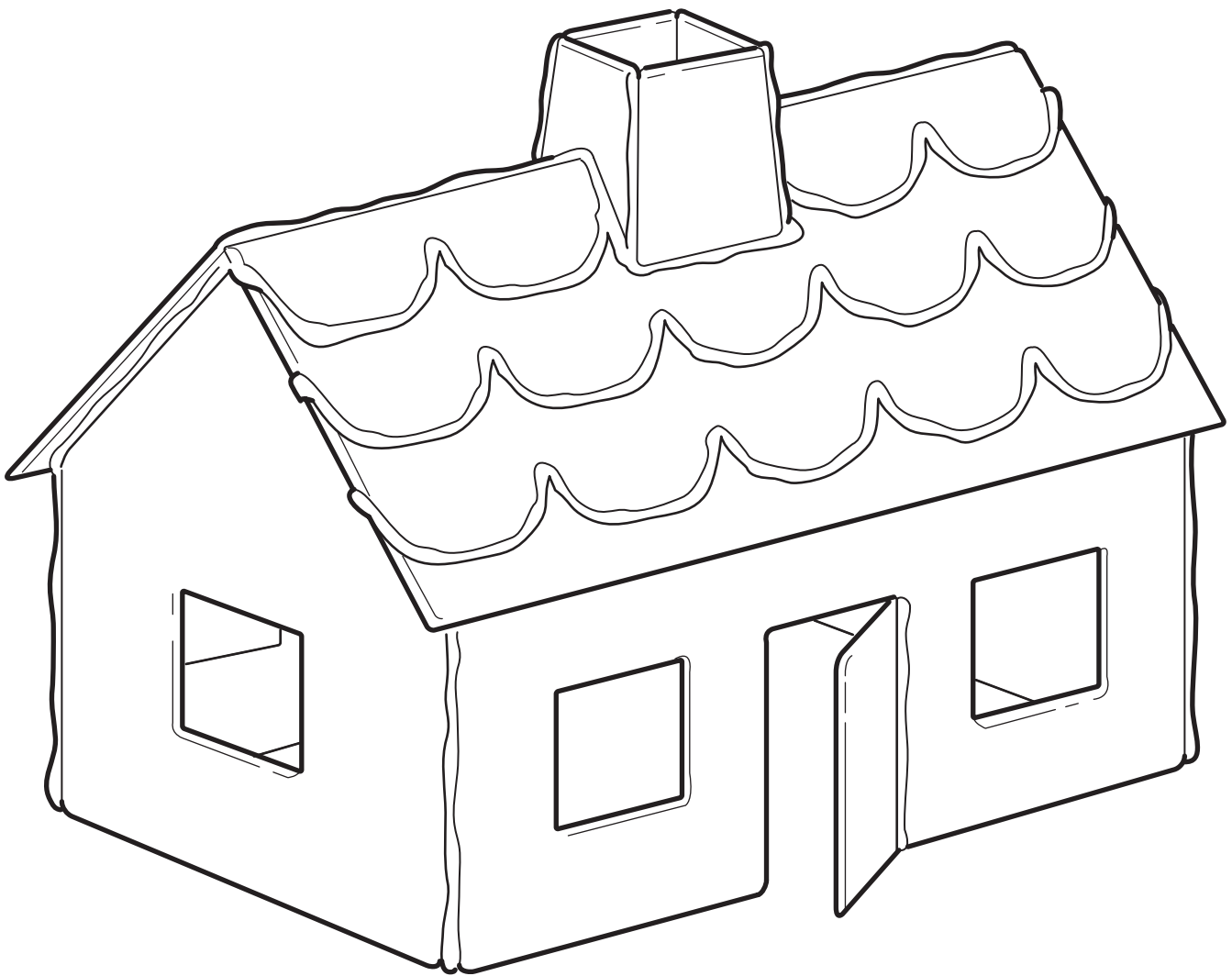


MAISON EN PAIN D'ÉPICES



Design and Quality
IKEA of Sweden

PÂTE À PAIN D'ÉPICES

Vous pouvez acheter de la pâte prête à l'emploi dans votre magasin IKEA ou la préparer vous-même:

2 dl d'eau

1 dl de sirop (mélasse)

2 c. à s. de cannelle moulue

1 c. à s. de clous de girofle moulus

1 c. à s. de gingembre en poudre

1 c. à c. de cardamome moulue

1 c. à c. de poivre noir

1 c. à s. de bicarbonate de soude

300 g de beurre

5 dl de sucre

1,5 l de farine

Mélangez le beurre, le sucre et le sirop. Ajoutez les épices et le bicarbonate de soude, puis l'eau et enfin, une partie de la farine.

Mélangez le tout dans le reste de la farine.

Laissez reposer la pâte pendant une nuit au frigo, emballée dans du papier fraîcheur.

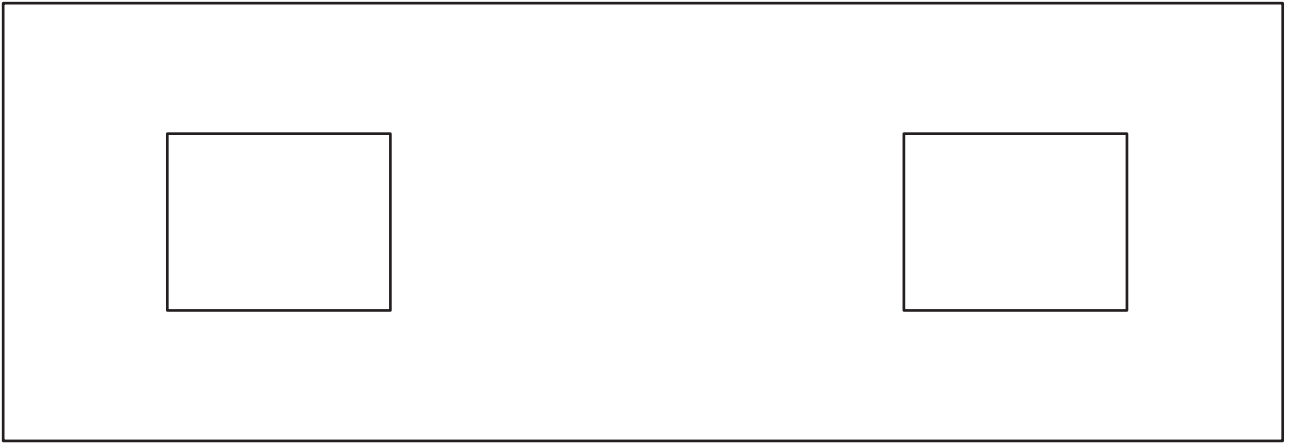
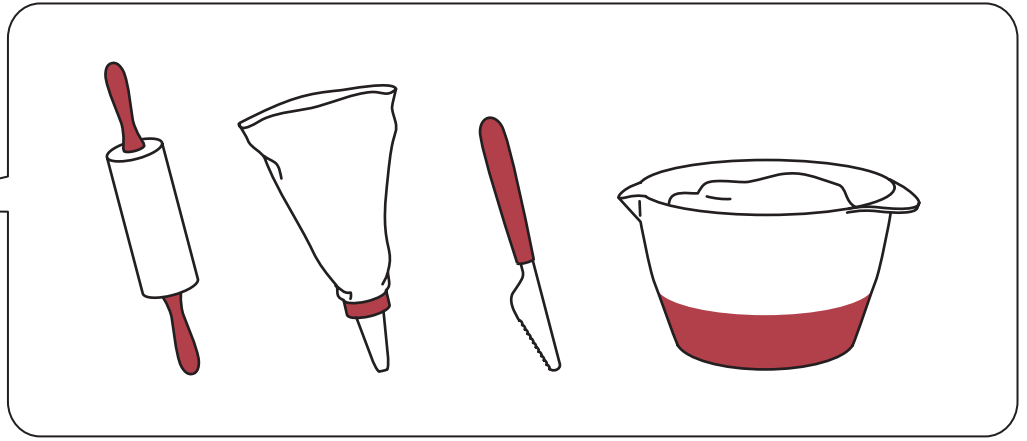
GLAÇAGE

400 ml de sucre en poudre

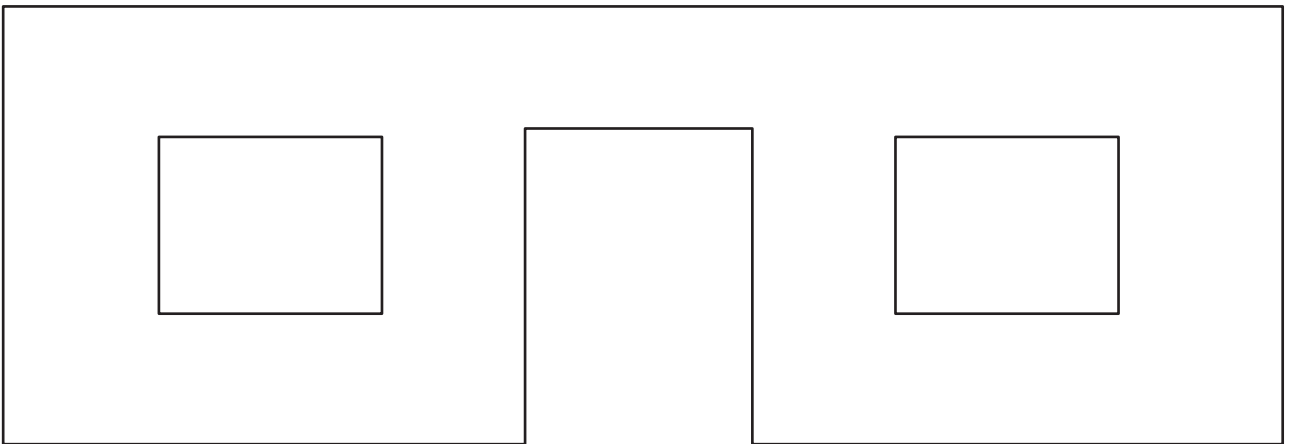
1 blanc d'œuf

1 c. à c. de vinaigre blanc

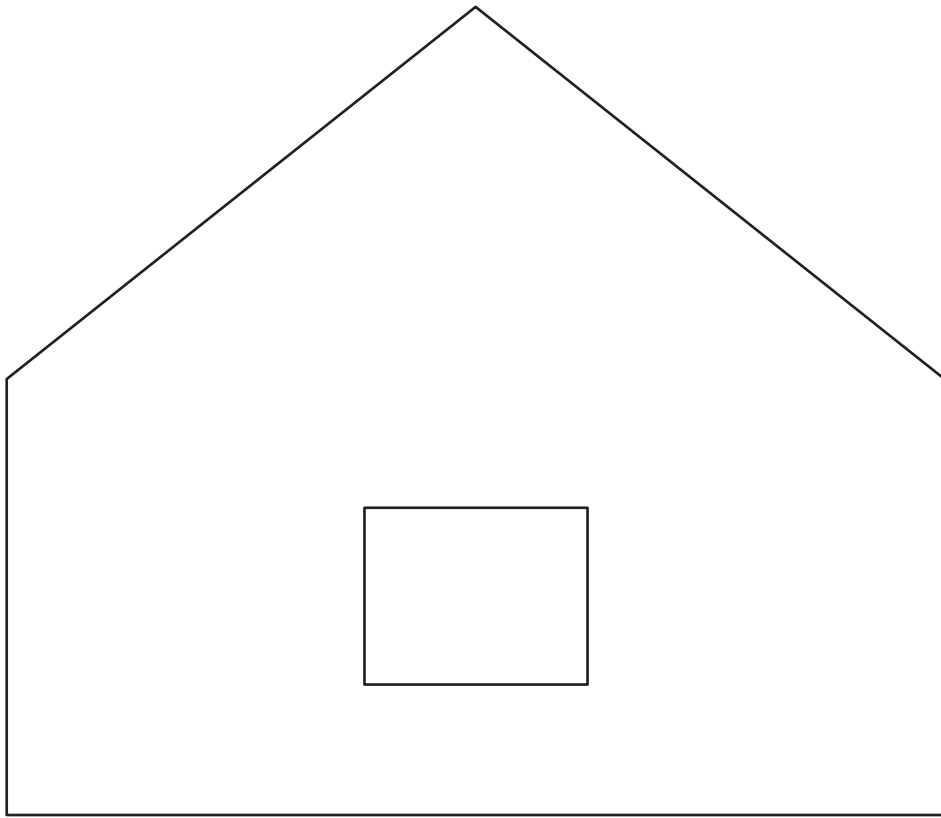
Battez tous les ingrédients ensemble et versez le mélange dans un cône en papier ou une poche à douille.



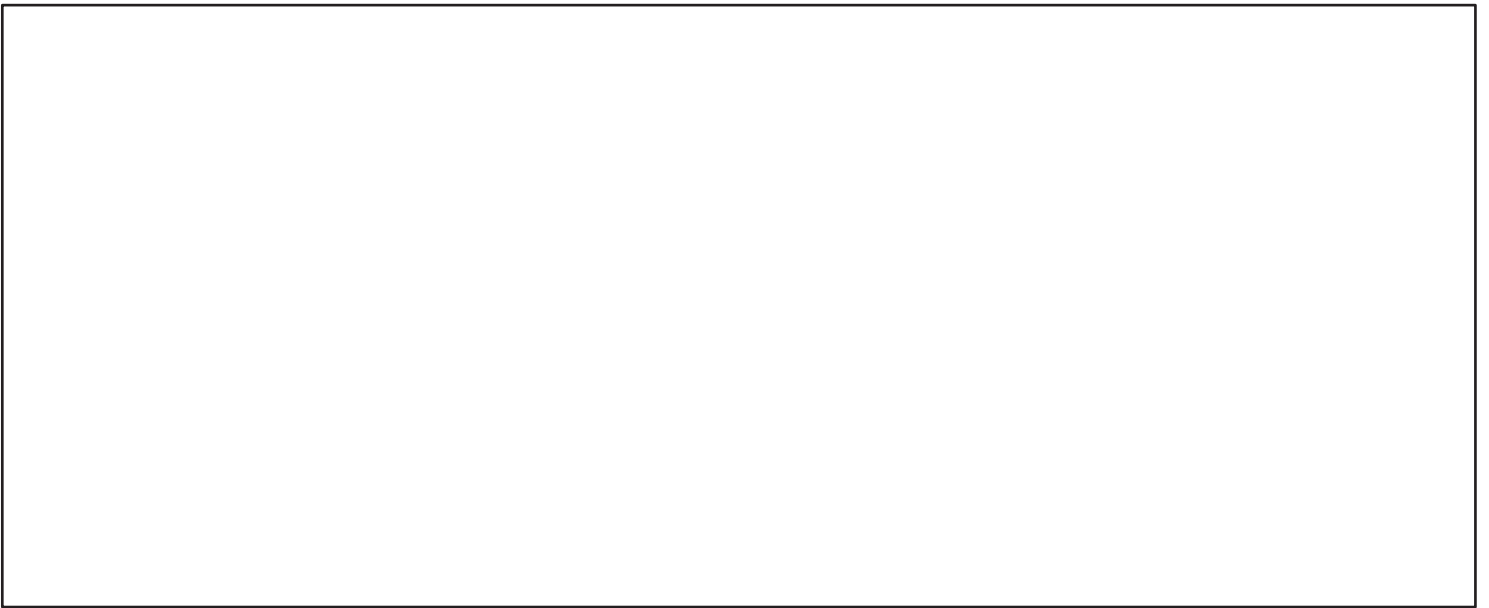
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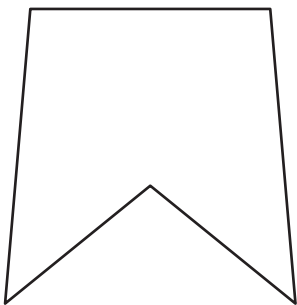
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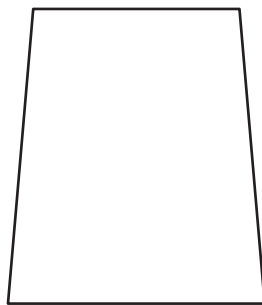
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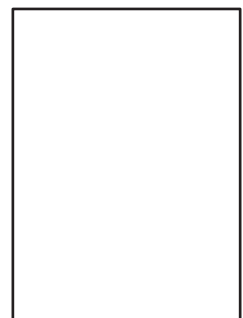
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2x

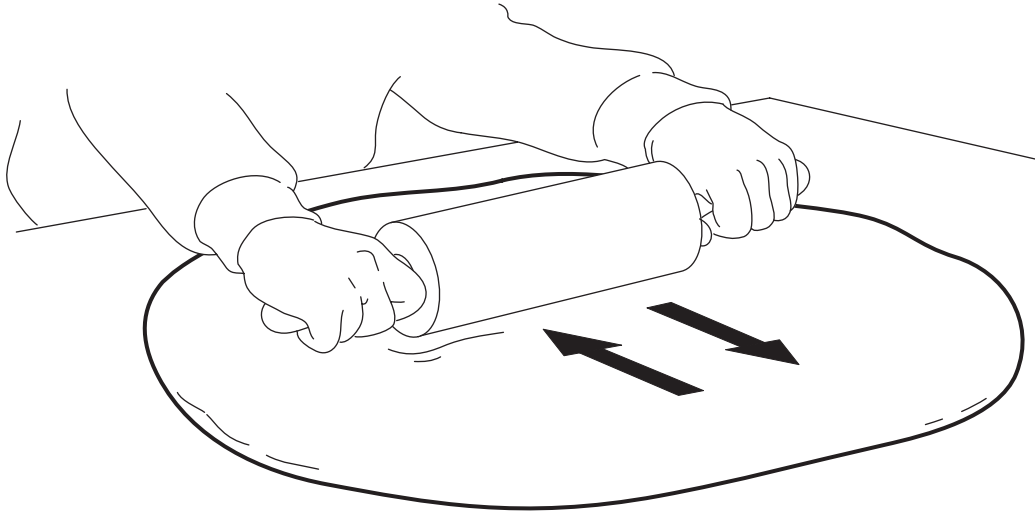


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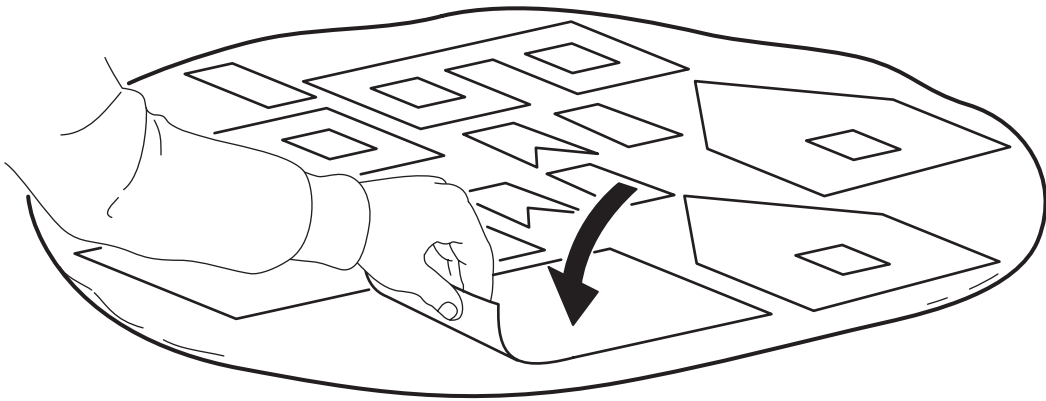


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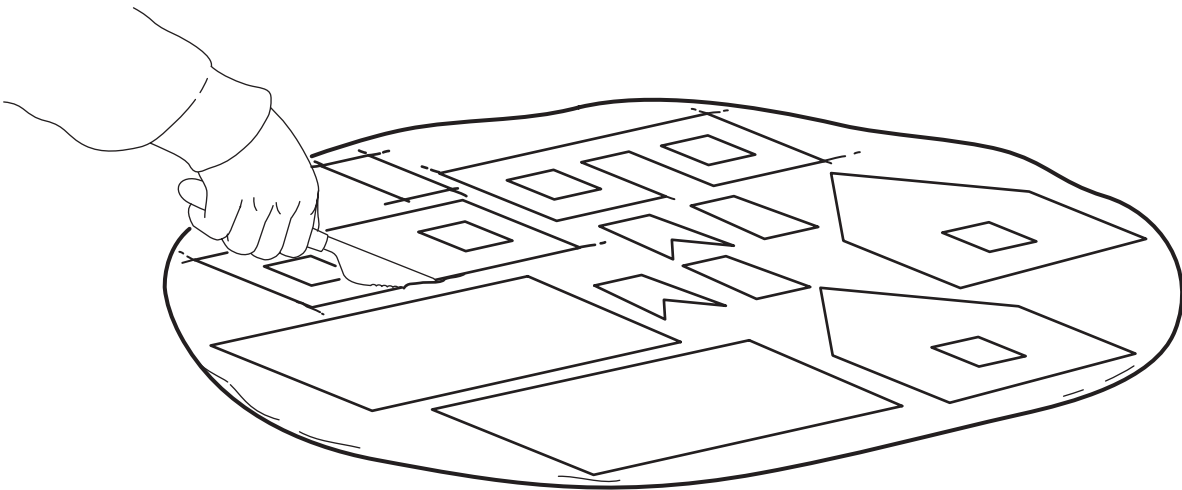
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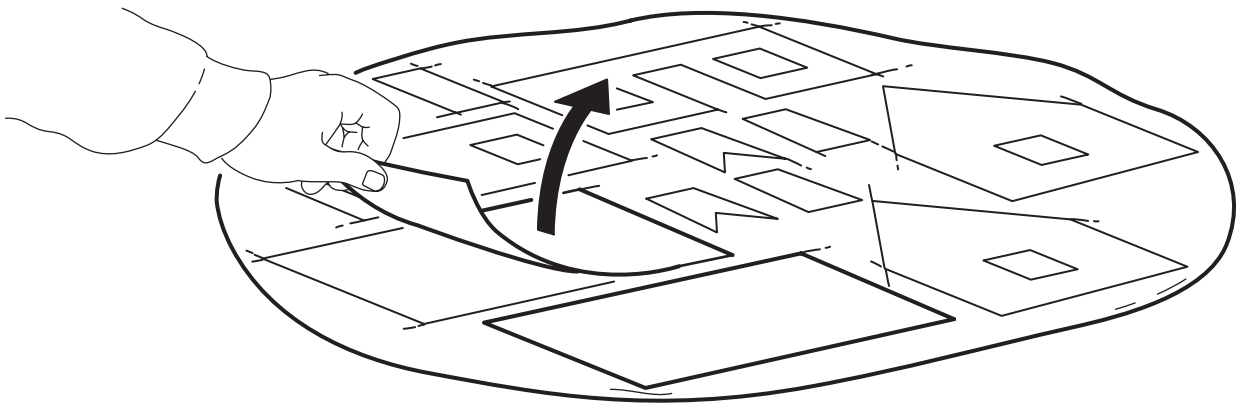
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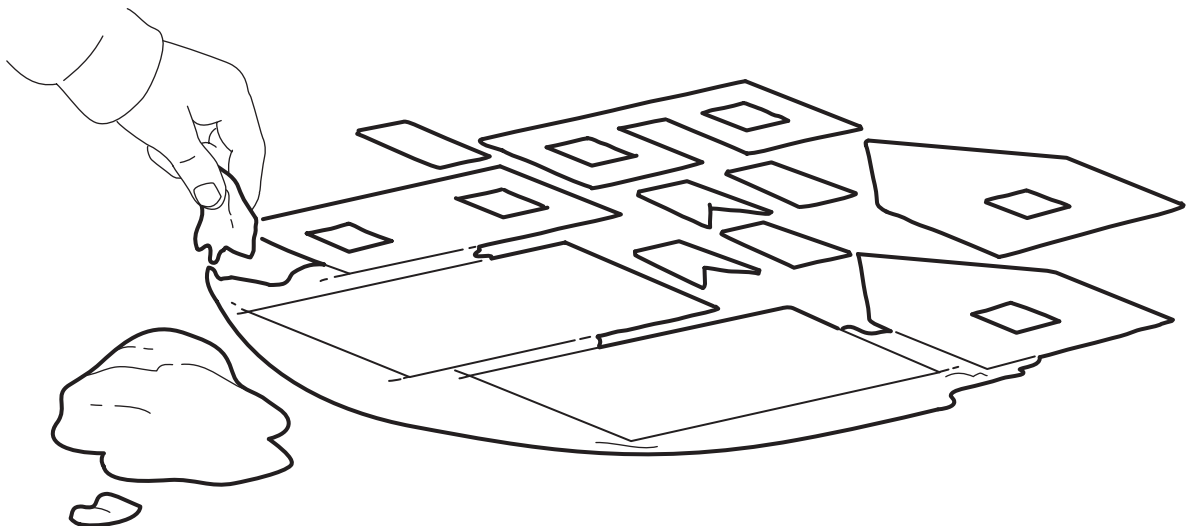
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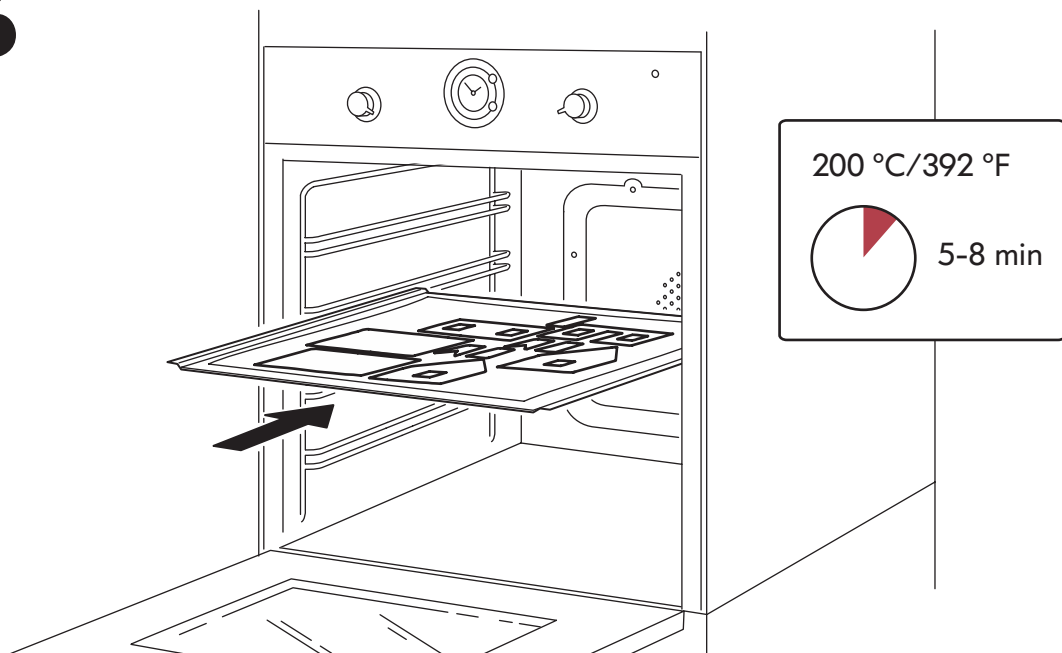
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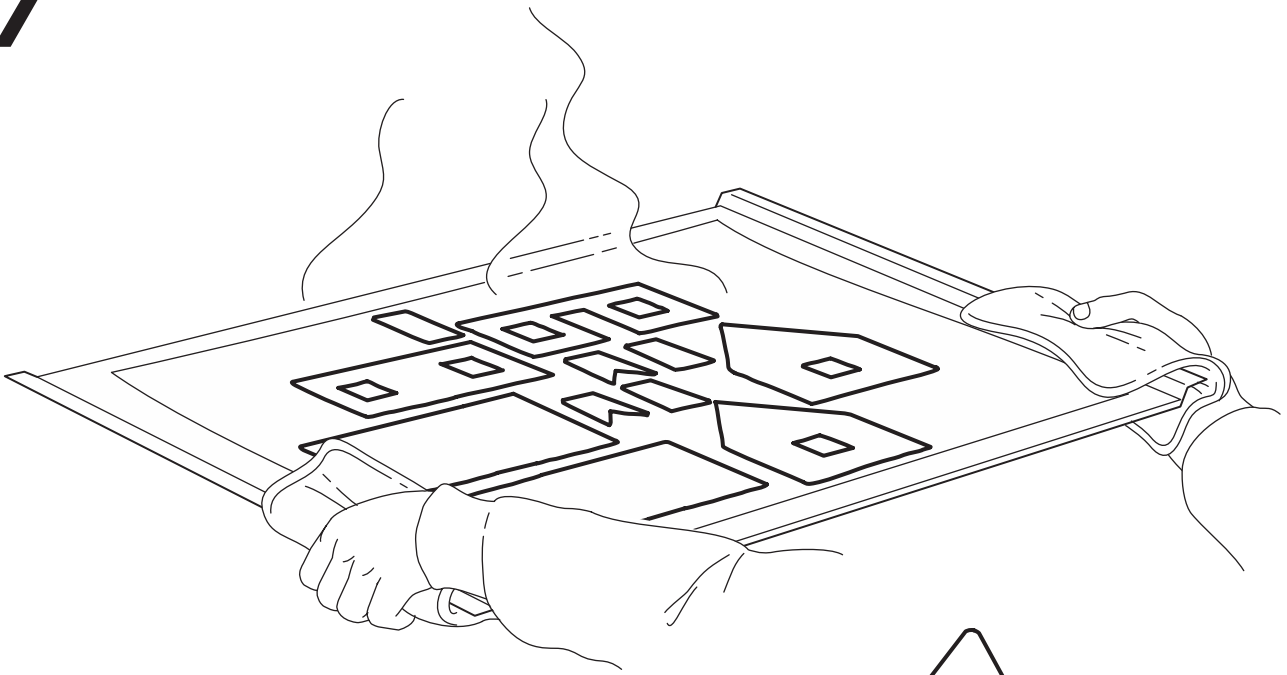
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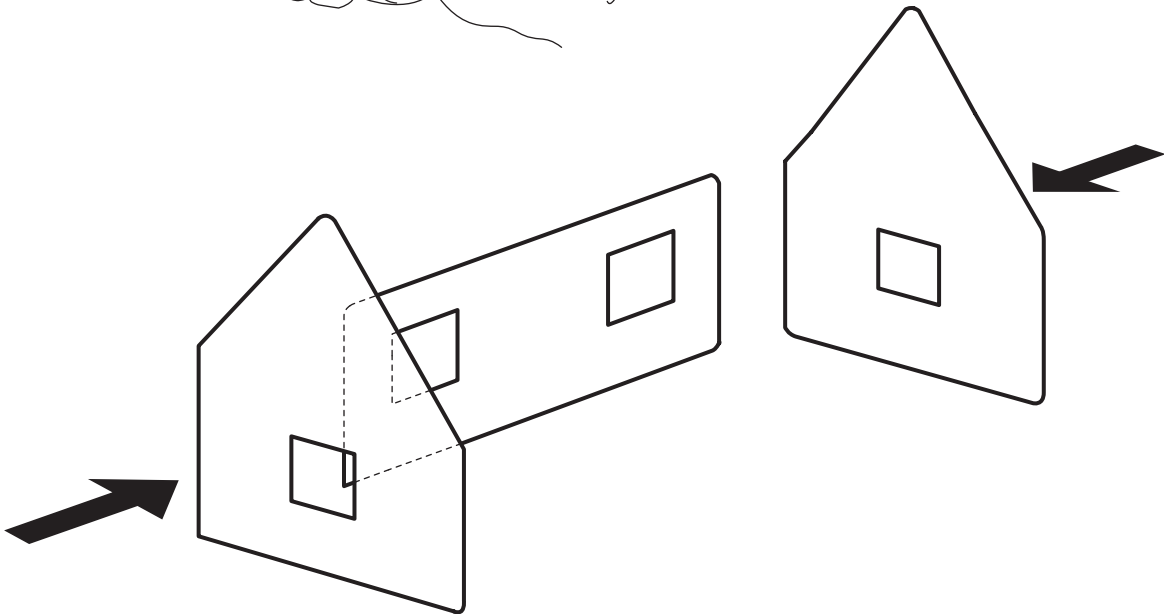
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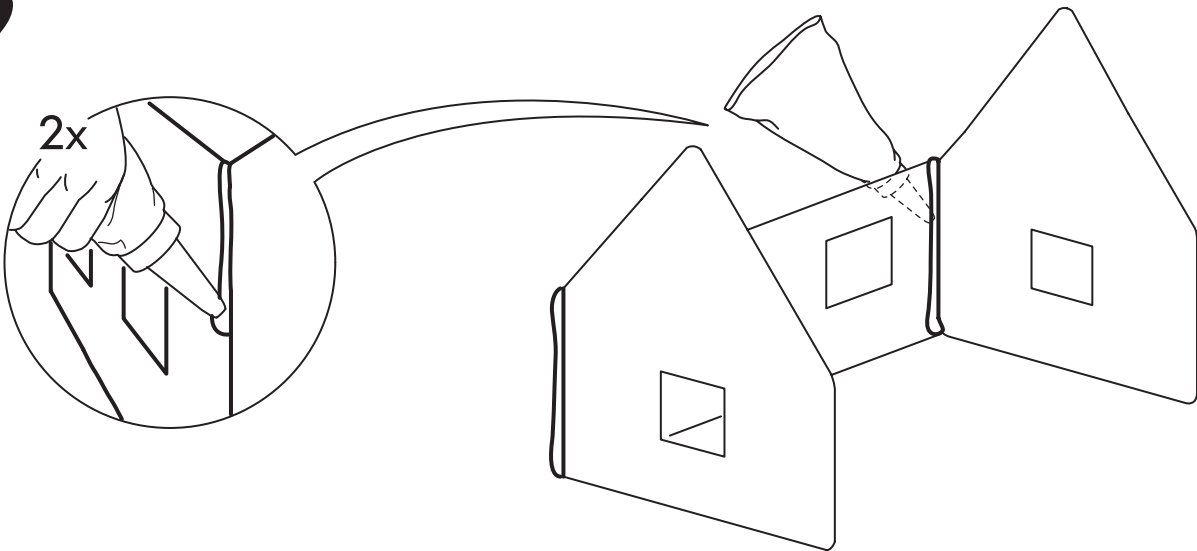
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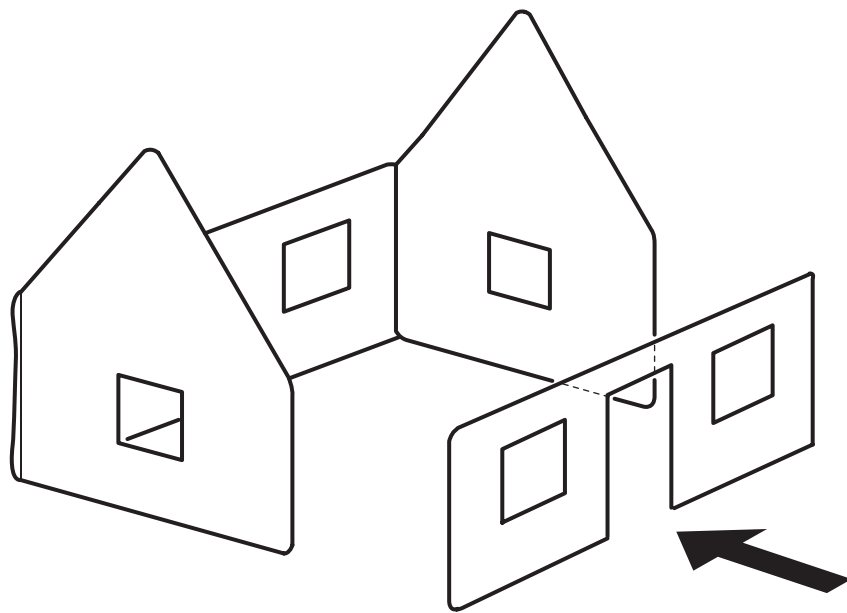
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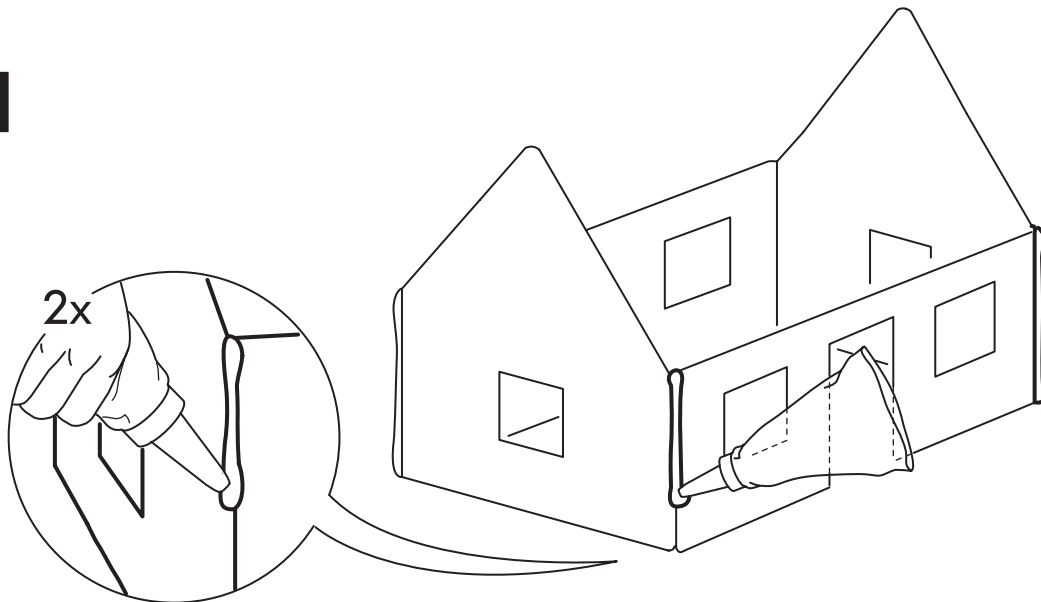
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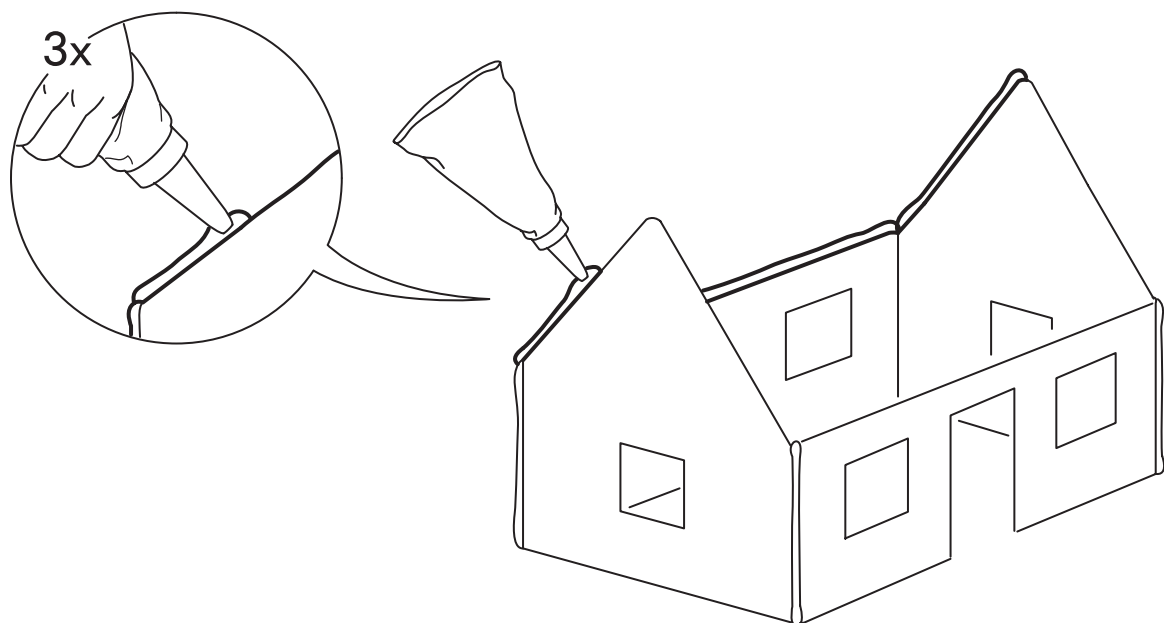
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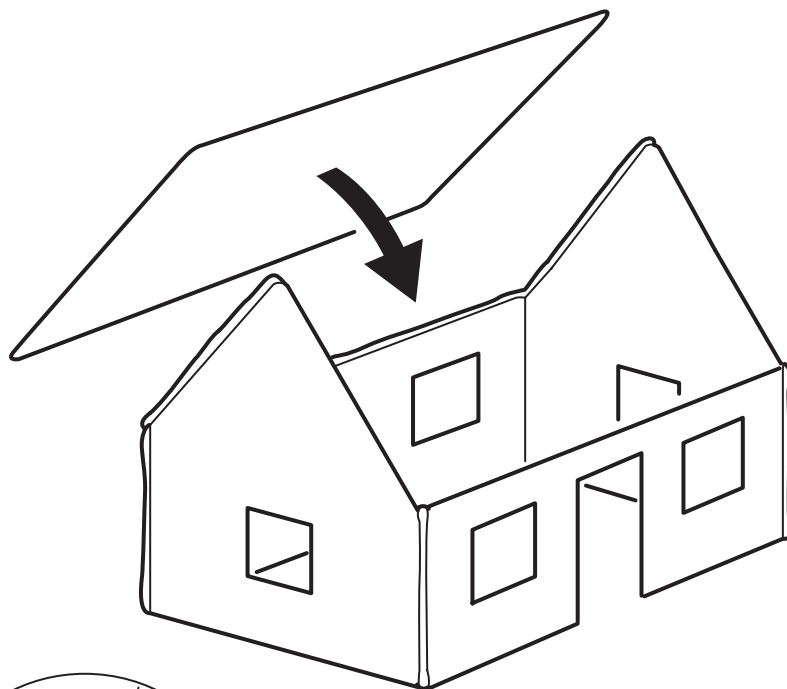
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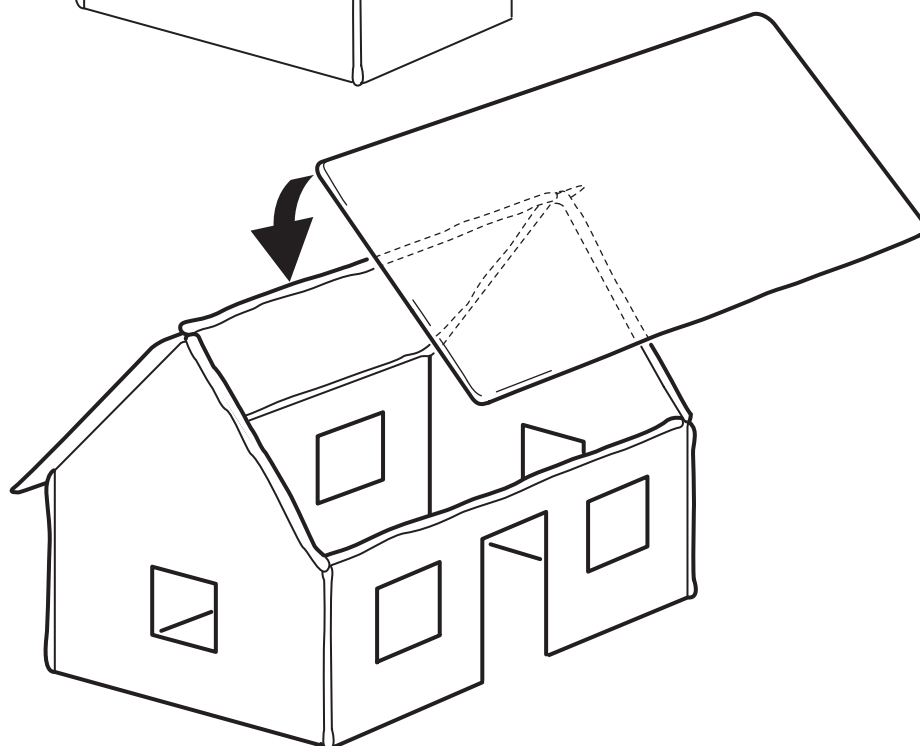
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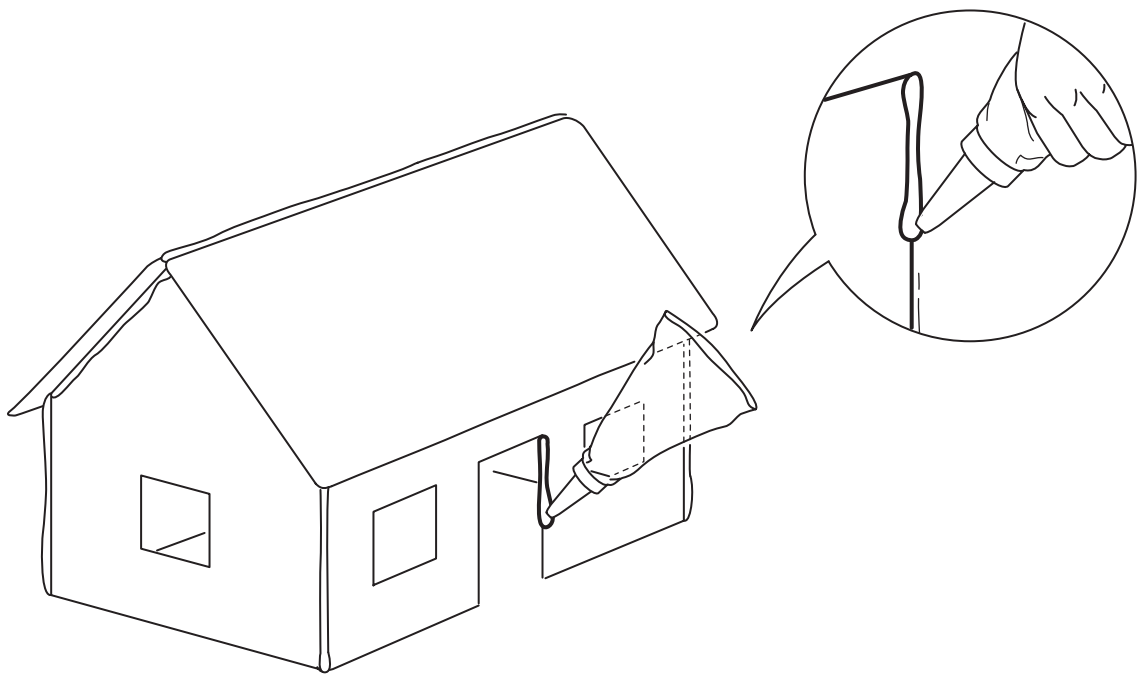
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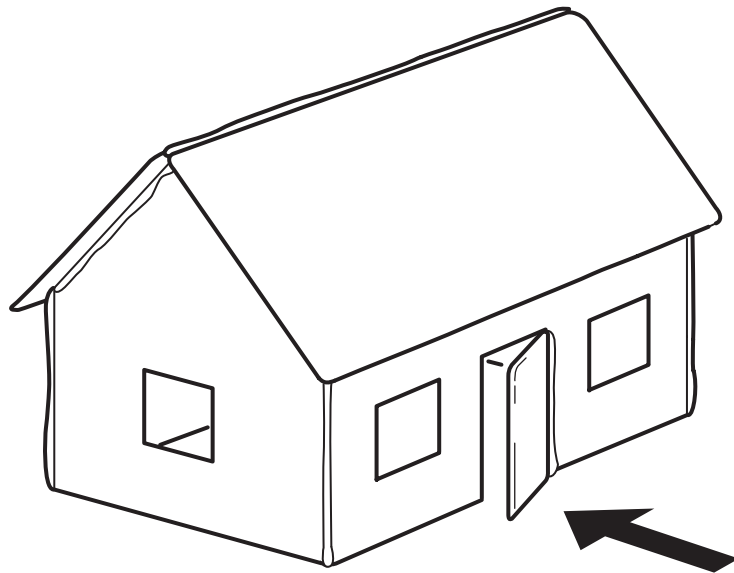
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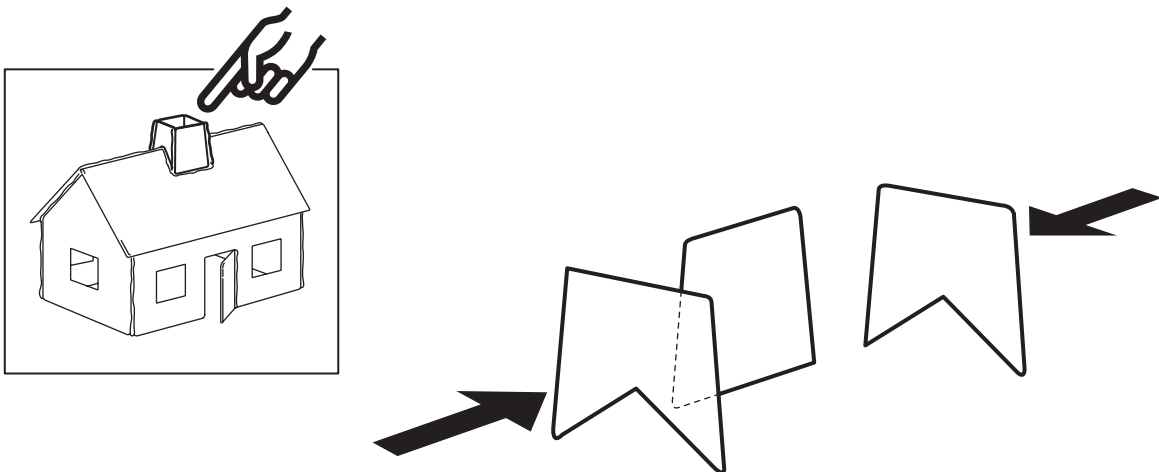
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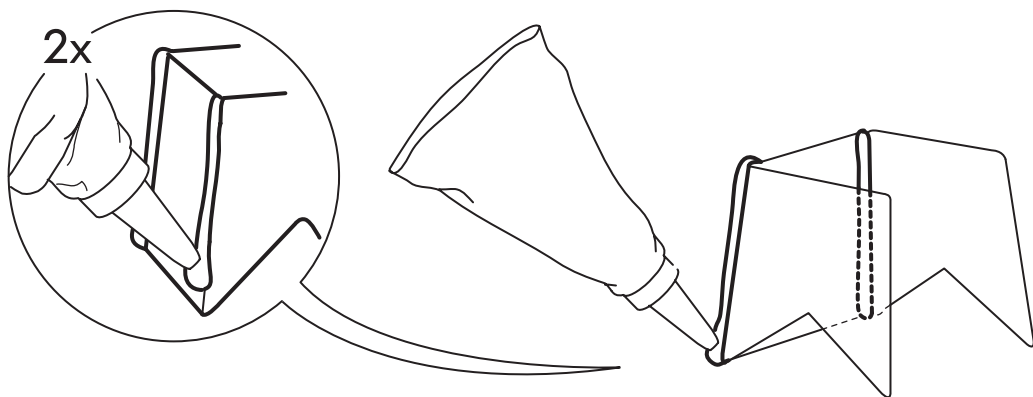
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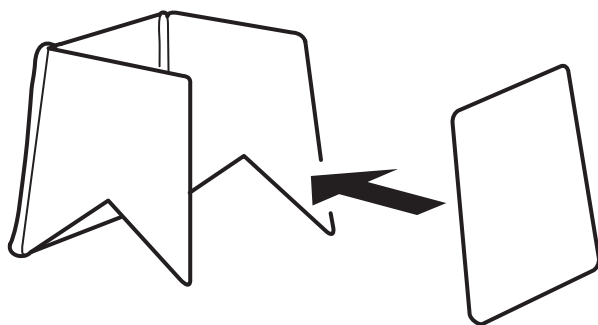
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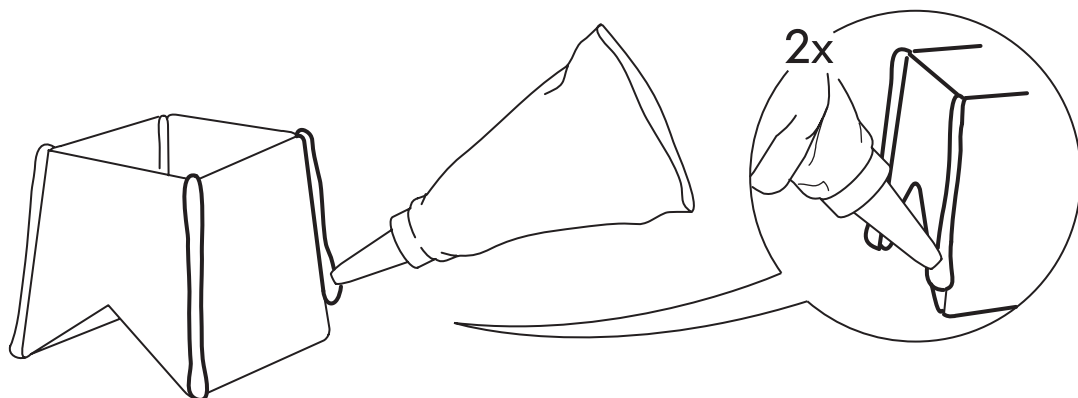
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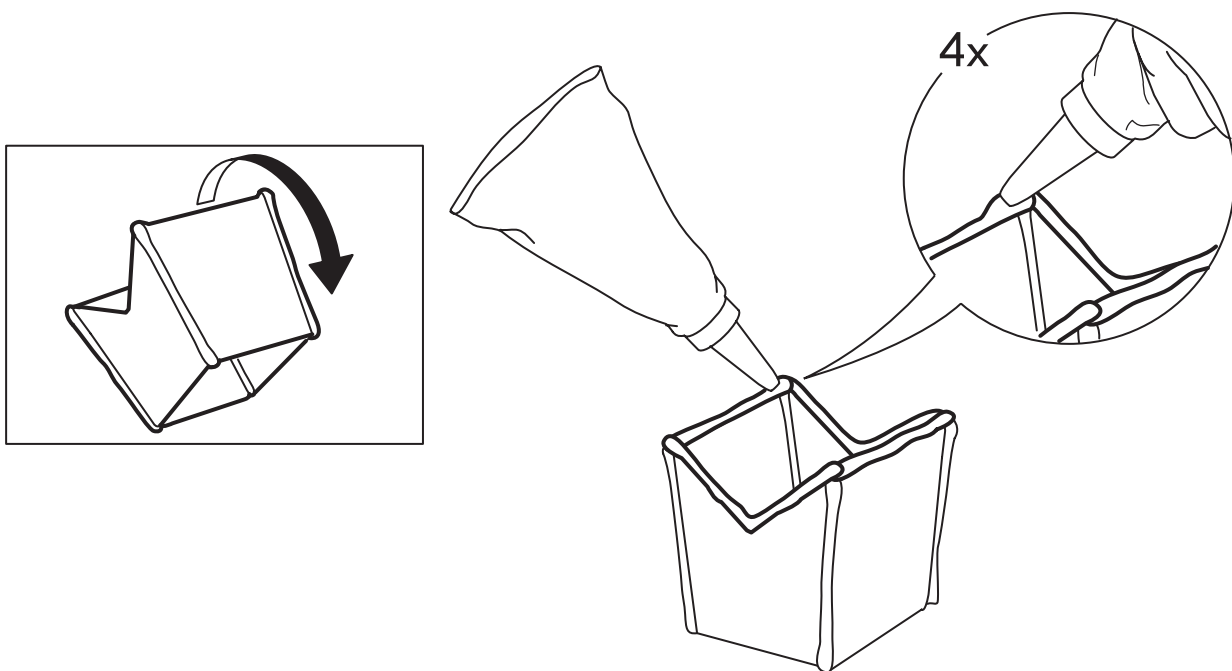
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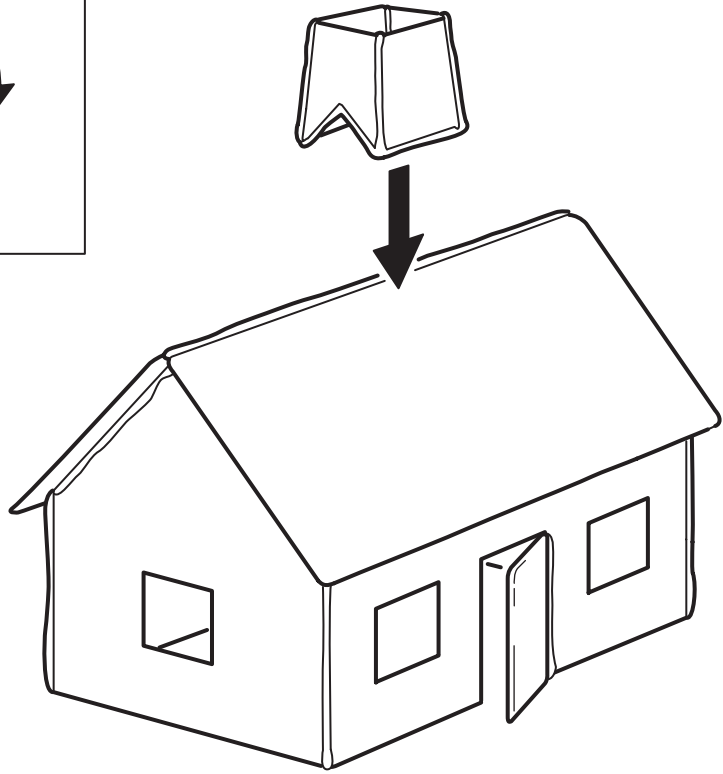
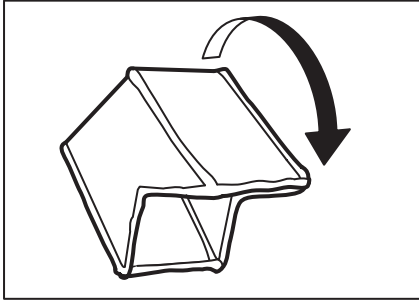
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