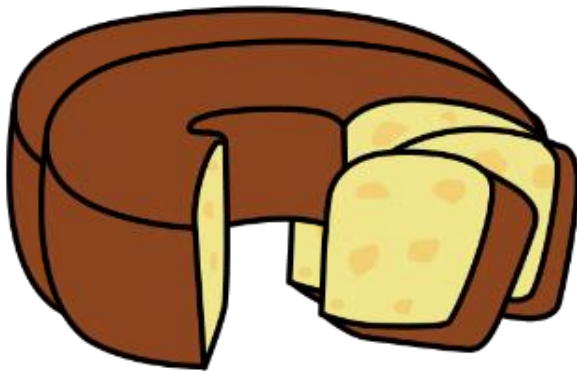
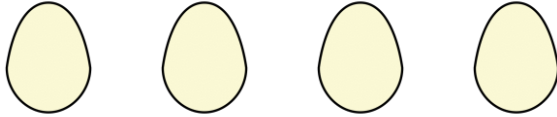

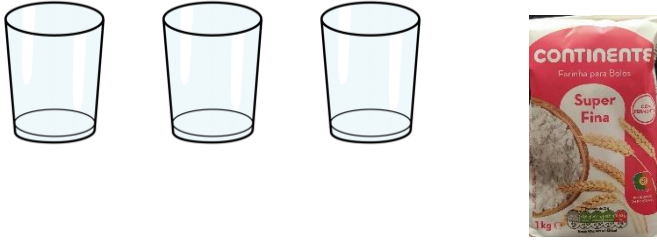
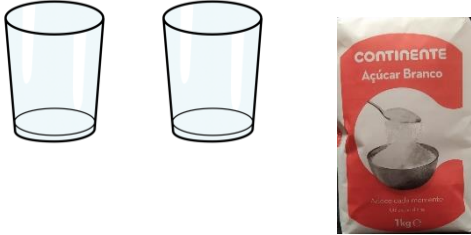





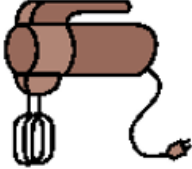







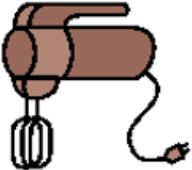

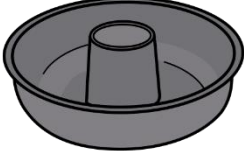

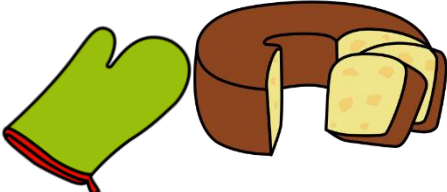
Receita de Bolo logurte



Ingredientes

| | |
|---|--|
| <p>4</p> <p>ovos</p> |  |
| <p>1</p> <p>iogurte</p> |  |
| <p>3</p> <p>copos de farinha</p> |  |
| <p>2</p> <p>copos de açúcar</p> |  |
| <p>1/2</p> <p>copo de óleo</p> |  |
| <p>1</p> <p>colher (de café) de fermento</p> |  |

Preparação

| | |
|--|---|
| <p>Ligar o forno a 160°</p> |  |
| <p>Bater com a batedeira</p>  | <p>Ovos e Açúcar</p>   |
| <p>Juntar</p>  | <p>logurte Farinha Fermento Óleo</p>     |
| <p>Bater com a batedeira</p>  | |
| <p>Deitar o preparado</p>  | <p>na forma de silicone</p>  |
| <p>Colocar no forno durante 45 minutos.</p>  | |
| <p>Usar a luva para retirar a forma do forno</p>  | |



REPÚBLICA
PORTUGUESA
EDUCAÇÃO

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