

Cake flake of oat and maple syrup

■ 3,5 tablespoons of flakes of oat, 2,5 tablespoons of syrup of maple, 0,5 cup of flour, 4 tablespoons of butter and of which to butter the cake tin, 2 eggs, 0,5 cup of caster sugar, 1 bag of yeast, 0,5 cup of milk, 1 pinched of salt.

■ Preheat your oven in 338 ° F.

■ Melt the butter on very sweet fire.

■ Mix eggs and sugar, by whipping them well. Add the syrup of maple and the butter, then work the set. Mix the salt, the flour, the oat flakes, and the yeast,

then incorporate bit by bit in. Add the milk, and mix.

■ Butter your cake tin, and pour the mixture in. Put in the oven for 45 minutes. Verify the cooking by pricking the cake with a knife, if it emerges dry, it is because it is cooked.

■ *You can replace the syrup of maple by some honey.*

