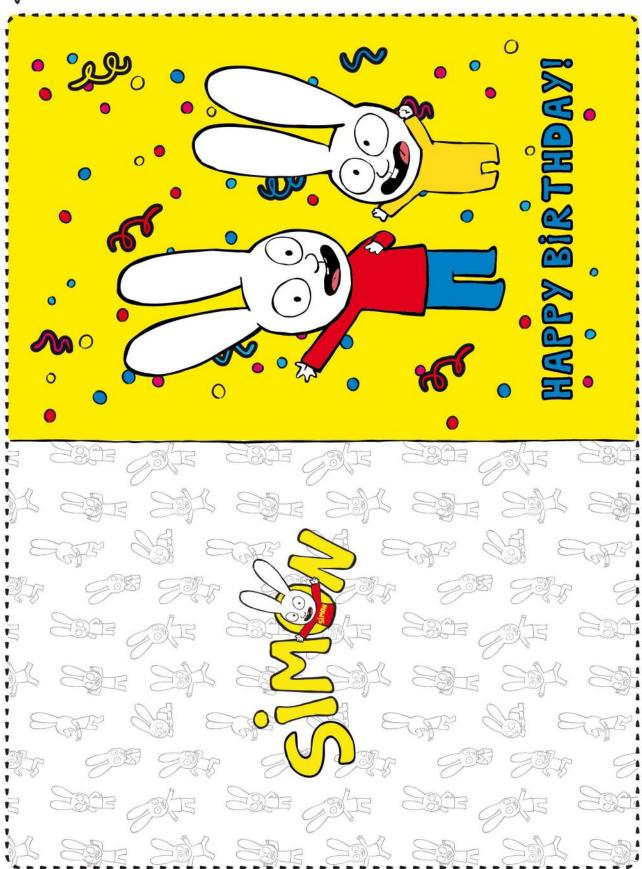


BIRTHDAY CARD





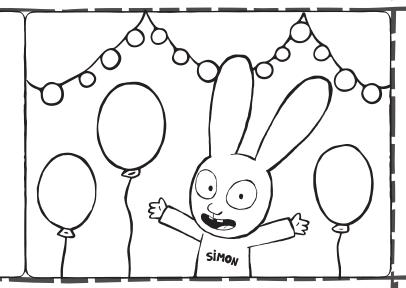




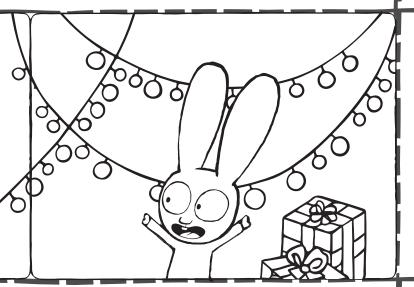
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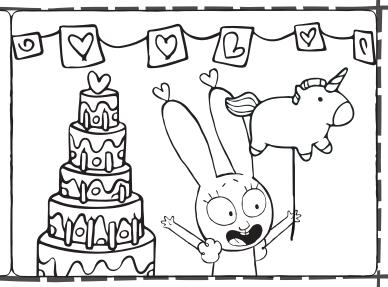
BÎRTHDAY PARTY



BIRTHDAY
PARTY



BIRTHDAY PARTY

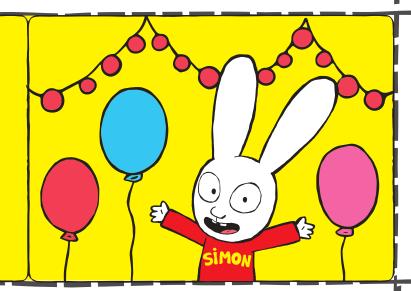




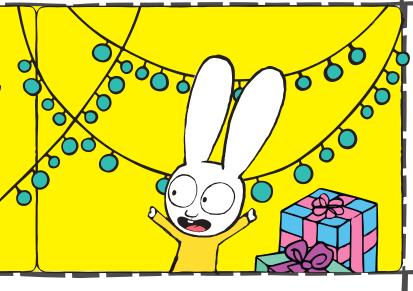
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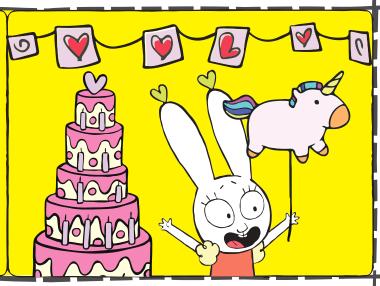
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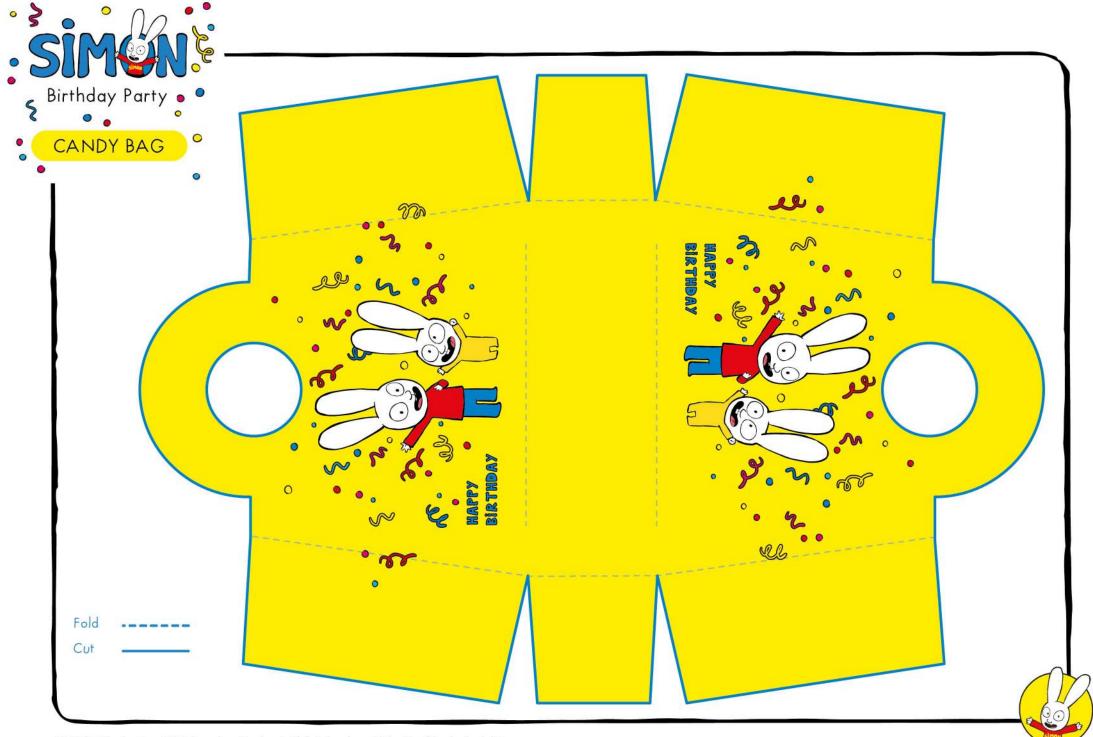


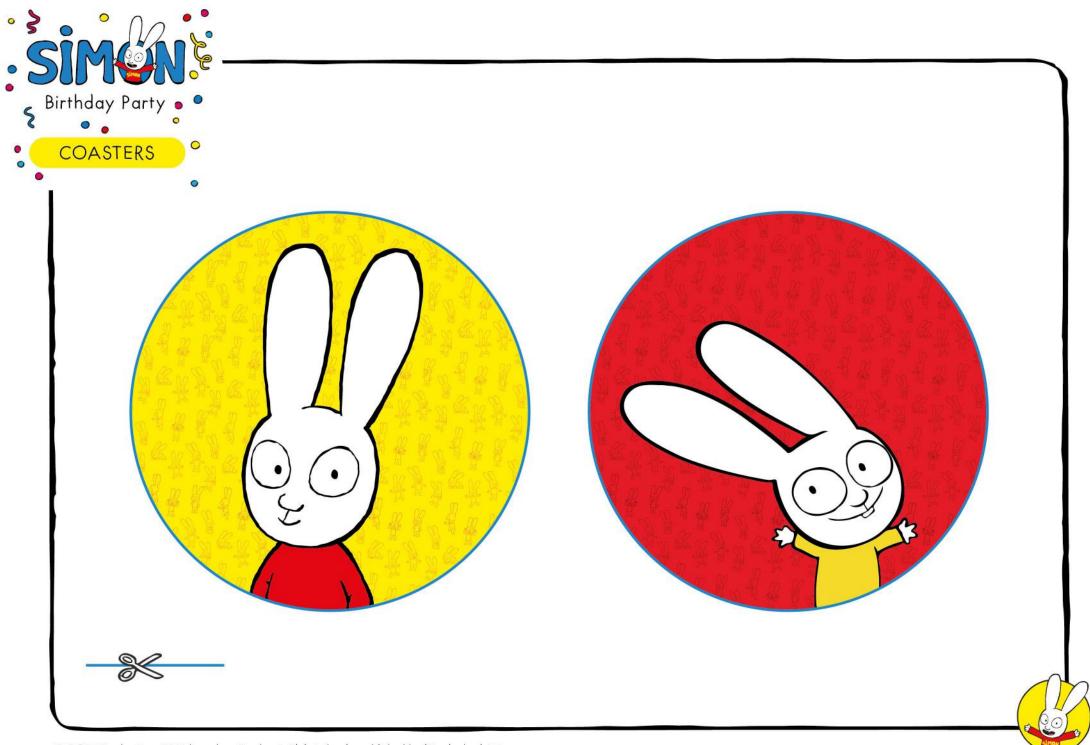
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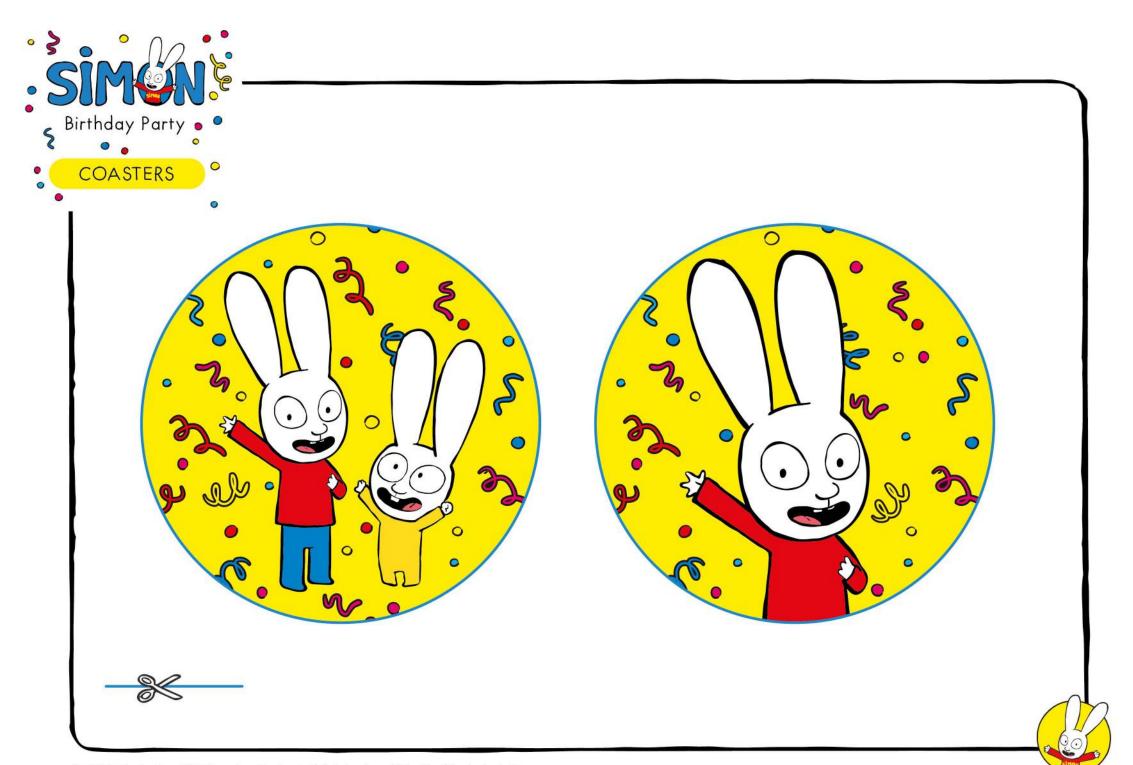


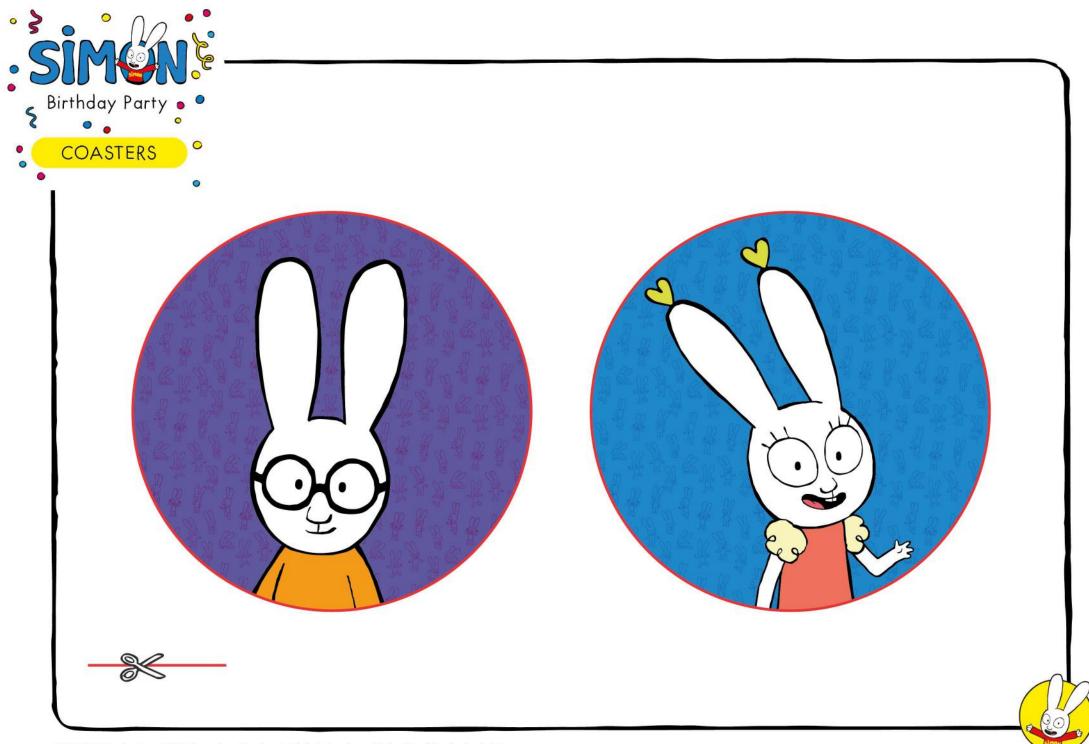
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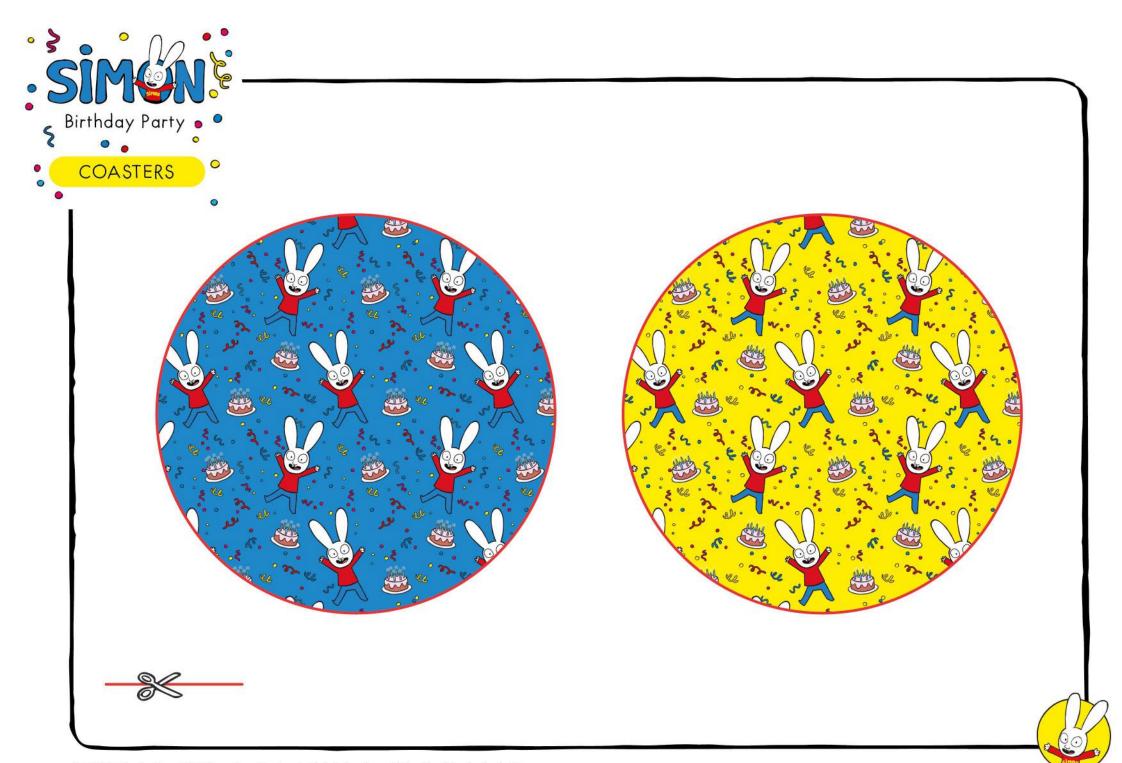


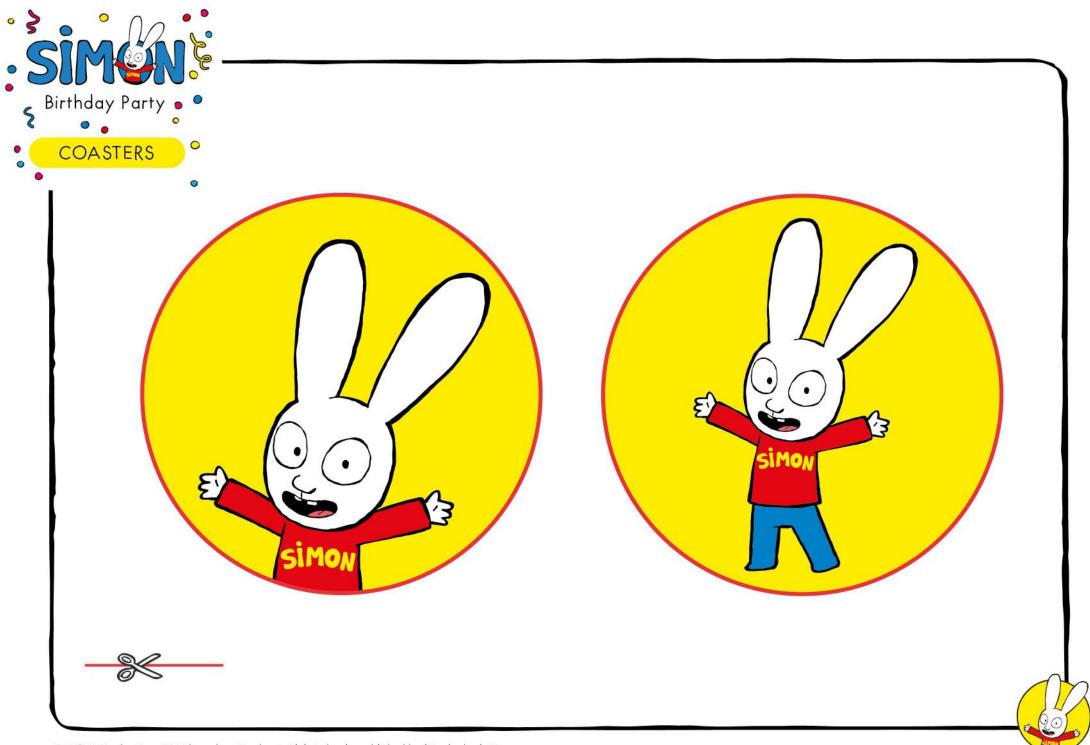


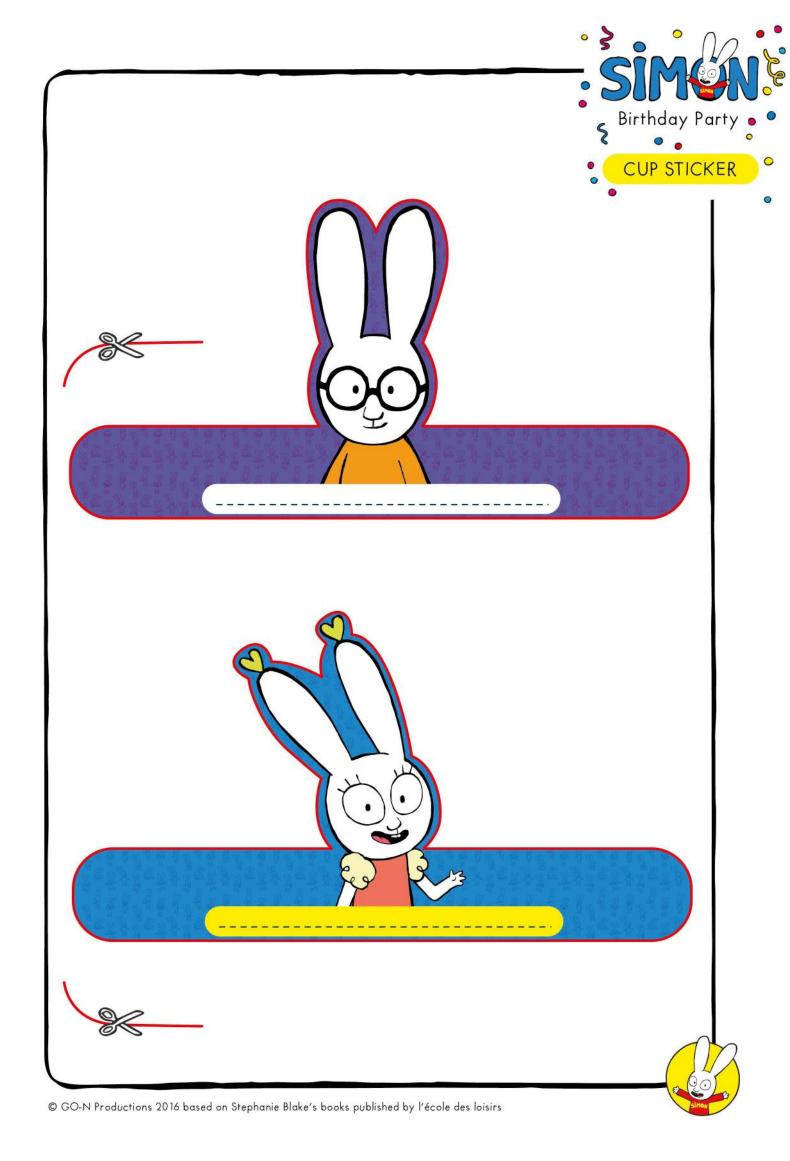


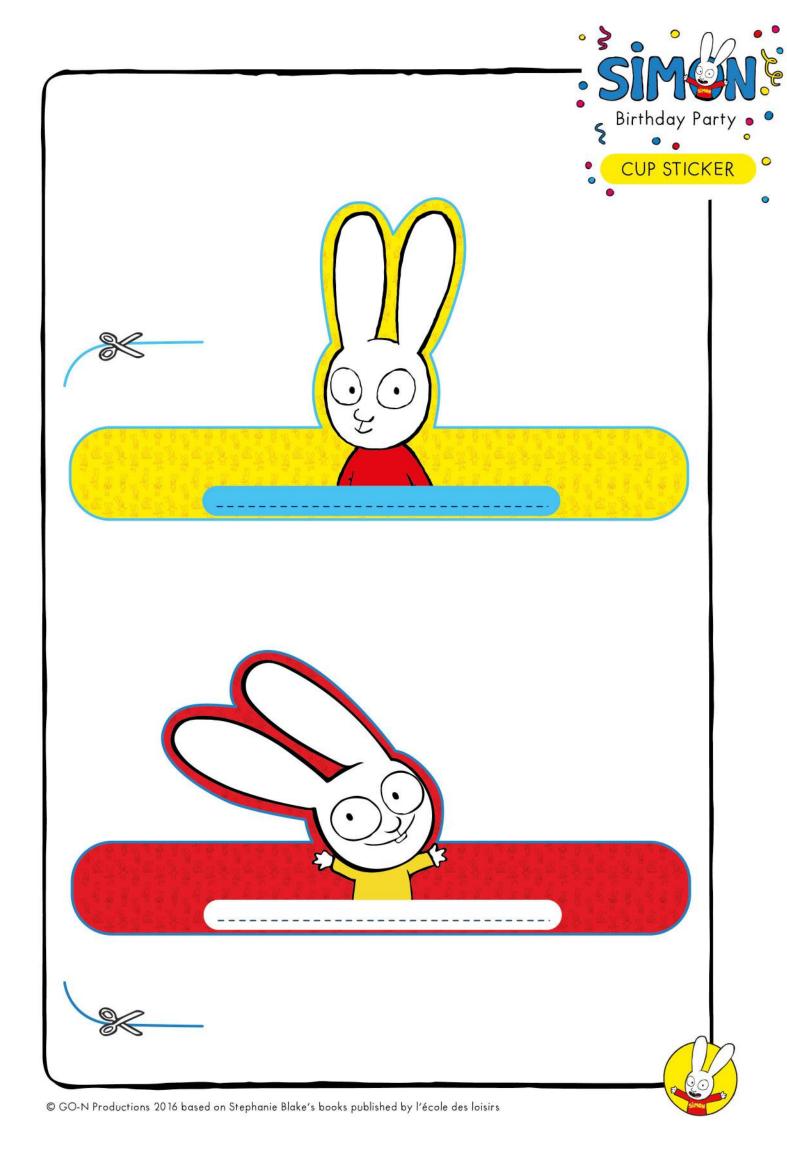


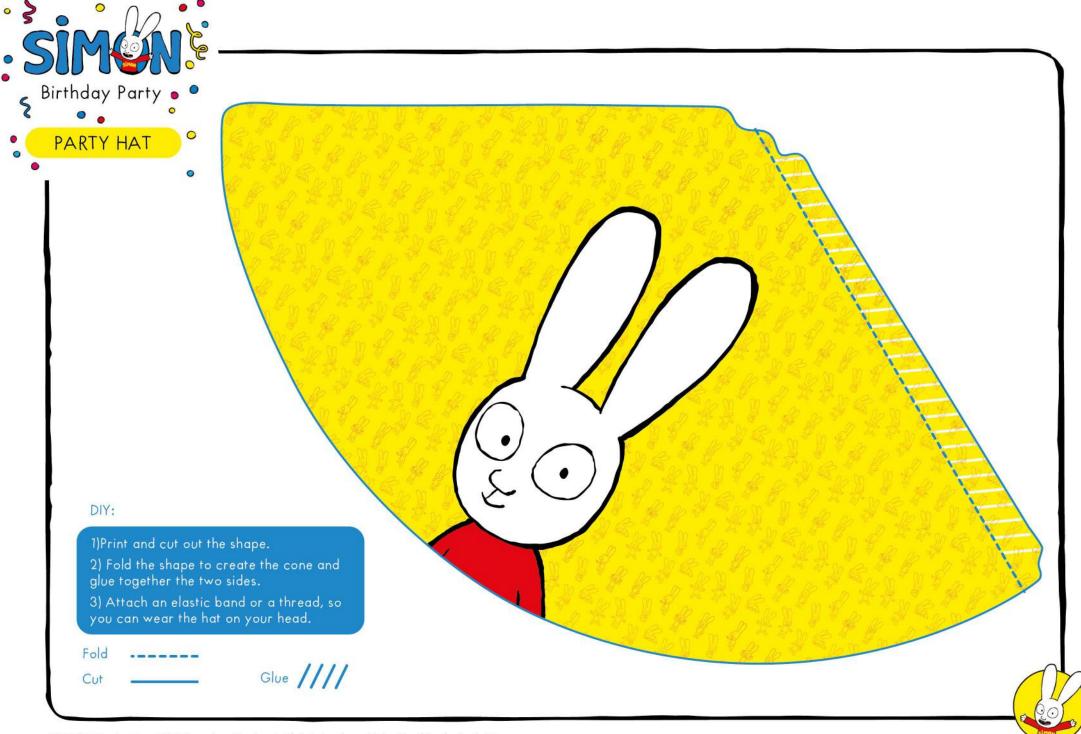


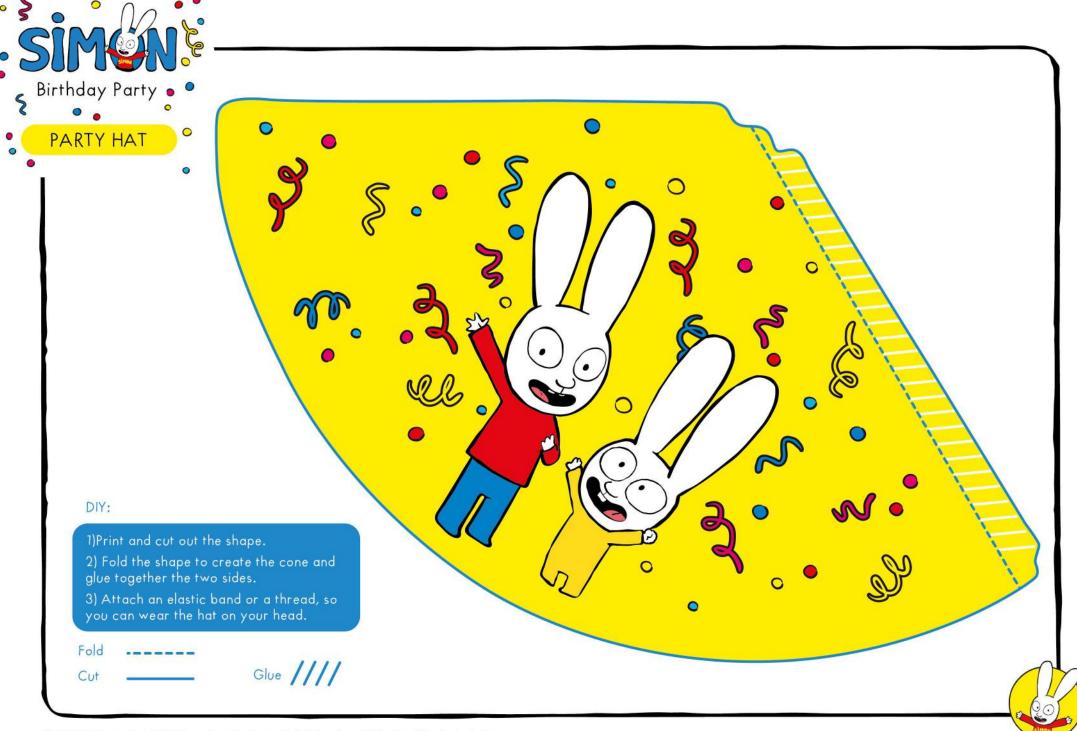


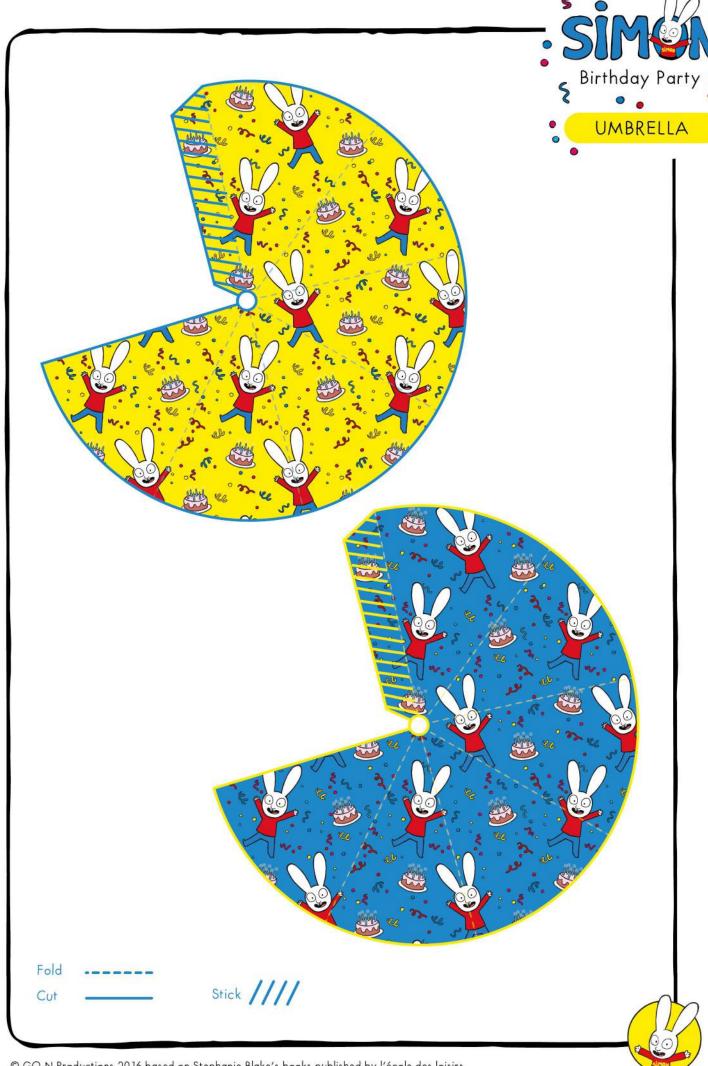


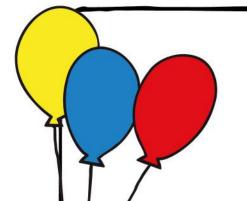
















YOGURT CAKE RECIPE

Ingredients:







Flour



Oil



Half a packet of yeast



A tiny bit of salt



Sugar



One pot of natural yogurt

Ustensils:



A cake tin



A salad bowl



A big wooden spoon



A butter knife

- 7 When you start, you'll have to ask an adult to pre-heat the oven to 180 degrees Celsius.
- 2 In the cake tin, you'll need to spread around the butter...
- 3 Now we're going to put all the ingredients into the salad bowl. Don't forget to mix in each ingredient really well ... with the wooden spoon!
- 4 First, you put in the yogurt! Then the two servings of sugar, then the three eggs! But without the eggshells of course!
- 5 Then pour in three servings of flour into the bowl! And don't forget the half packet of yeast! Then a serving of oil and finally a tiny tiny pinch of salt.

 And finally you mix and mix and mix! Mmmmhit's sooooogooooood!
- 6 And then finally you pour the cake mix into the cake tin and it's ready to be cooked! Daddy! Daddy! Can you come and put the cake in the oven, pleeeezzeee? You have to let it cook for 35 minutes! Oh, look at how it rises!

And there you go! You can eat your cake as a dessert or for a snack... Well, that is if Gaspard doesn't eat it all!

