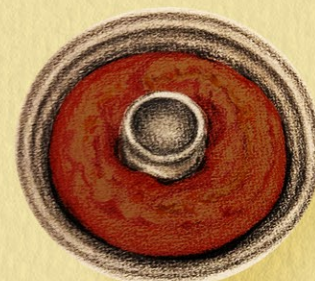


Ciambellone allo yogurt e cioccolato



1

1 VASETTO



YOGURT 125g



2

3 VASSETTI



FARINA 00



3

2 VASSETTI



ZUCCHERO



4

1 VASETTO



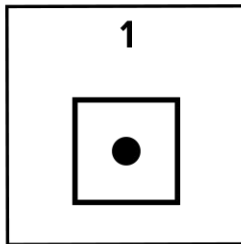
OLIO SEMI



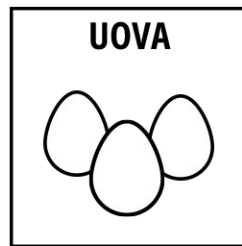
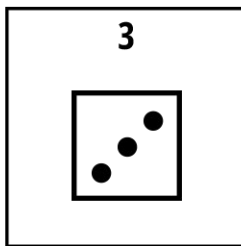
Ciambellone allo yogurt e cioccolato



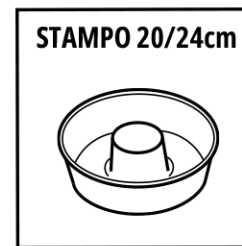
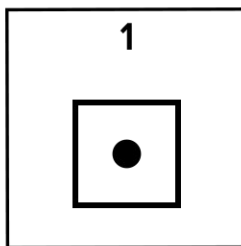
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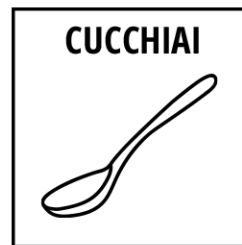
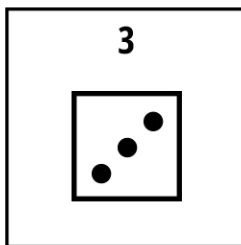
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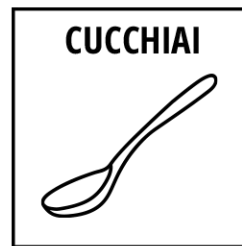
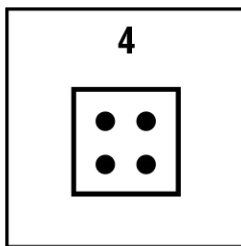
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8

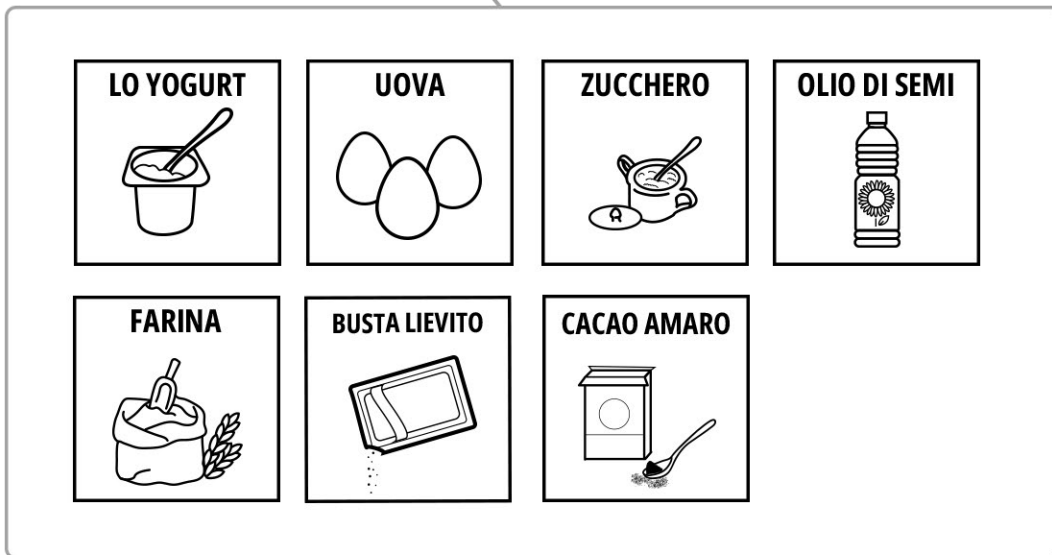
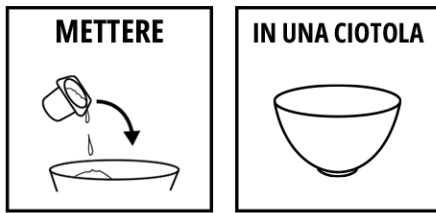


9



Ciambellone allo yogurt e cioccolato

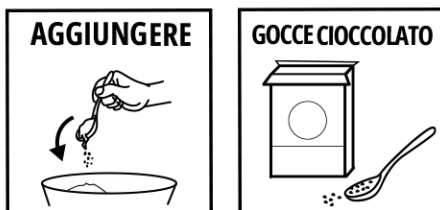
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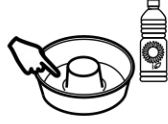
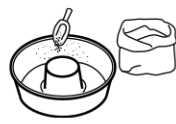
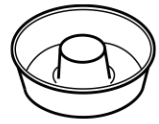
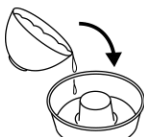

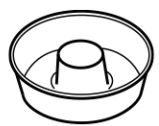
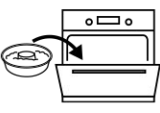



2



3



Ciambellone allo yogurt e cioccolato

4	GIRARE 	IL COMPOSTO 	BENE 		
	UNGERE 	INFARINARE 	LO STAMPO 		
	VERSARE 	IL COMPOSTO 	NELLO STAMPO 		
7	INFORNARE 	IL CIAMBELLONE 	NEL FORNO 	A 180° 	PER 30 MINUTI 