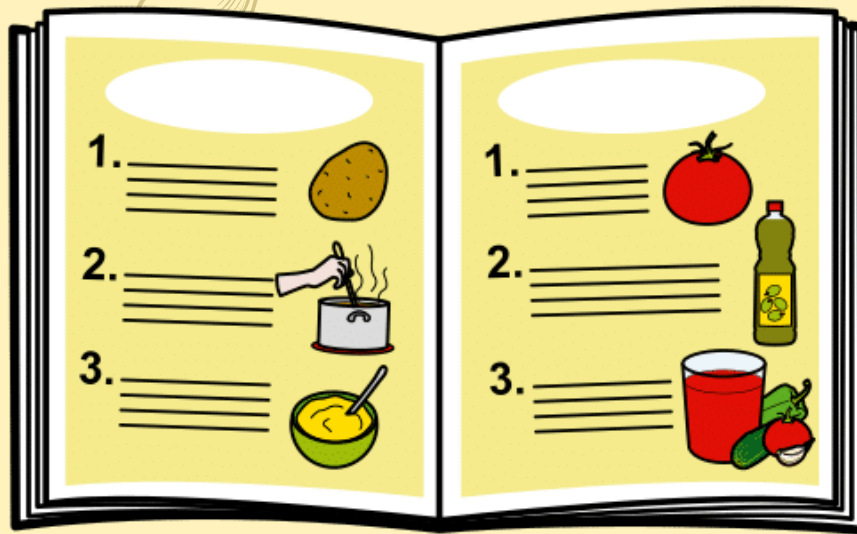




@miaulaabierta



# TALLER DE COCINA

MAGDALENAS CON  
CHOCOLATE

# MAGDALENAS RELLENAS DE CHOCOLATE



## INGREDIENTES



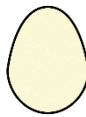
2 PLATANOS



2 YOGURES



4 HUEVOS



CHOCOLATE



# RECETA



PELAR



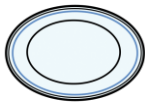
EL PLÁTANO



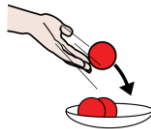
Y CHAFARLO



CON UN TENEDOR



EN UN PLATO



ECHAR



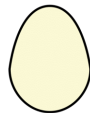
EL YOGUR



Y MEZCLAR



CASCAR



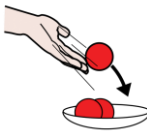
2 HUEVOS



BATIRLOS



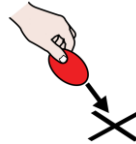
Y MEZCLARLO



AGREGARLO



AL MOLDE



Y AÑADIR



CHOCOLATE



CALENTAR EL HORNO

190

A 190 GRADOS

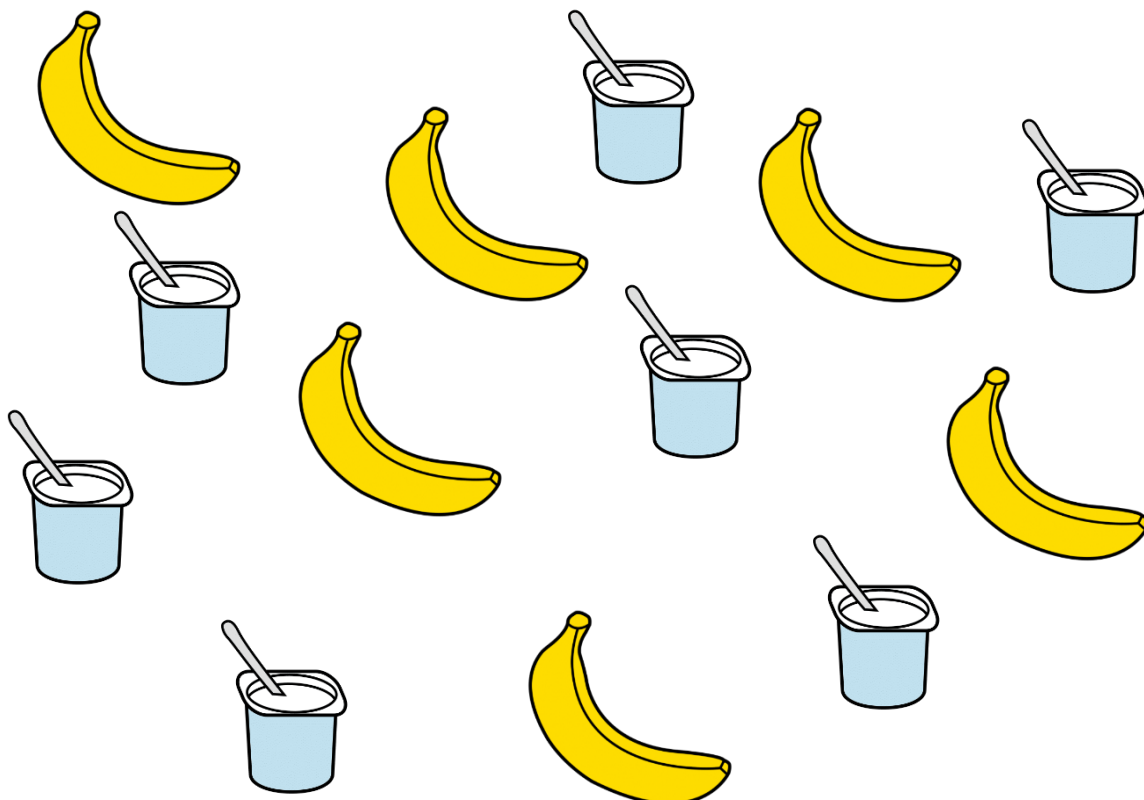


15 MINUTOS

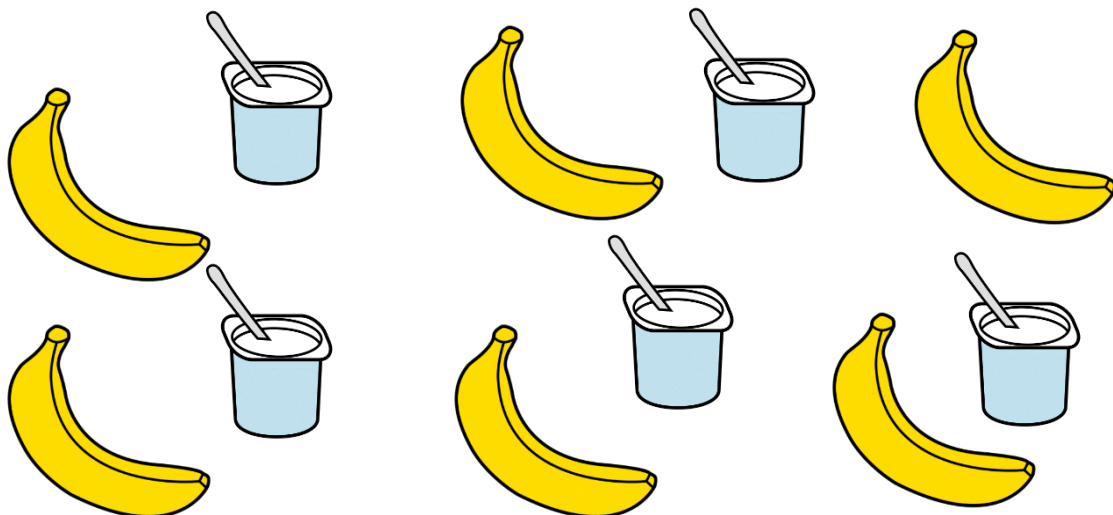


Y LISTO

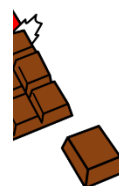
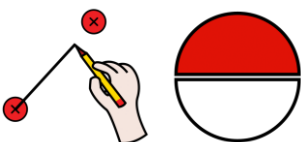
RODEA LOS YOGURES

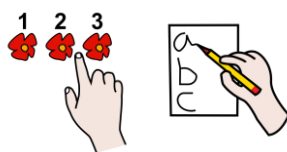


RODEA LOS PLÁTANOS


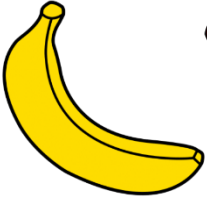
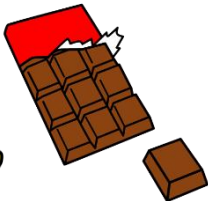
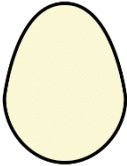




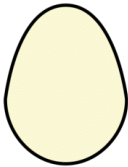


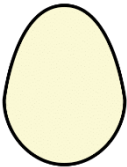

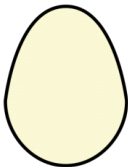


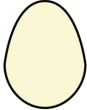




UNE LAS MITADES

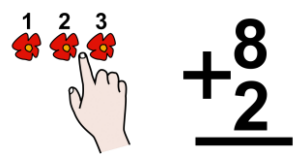




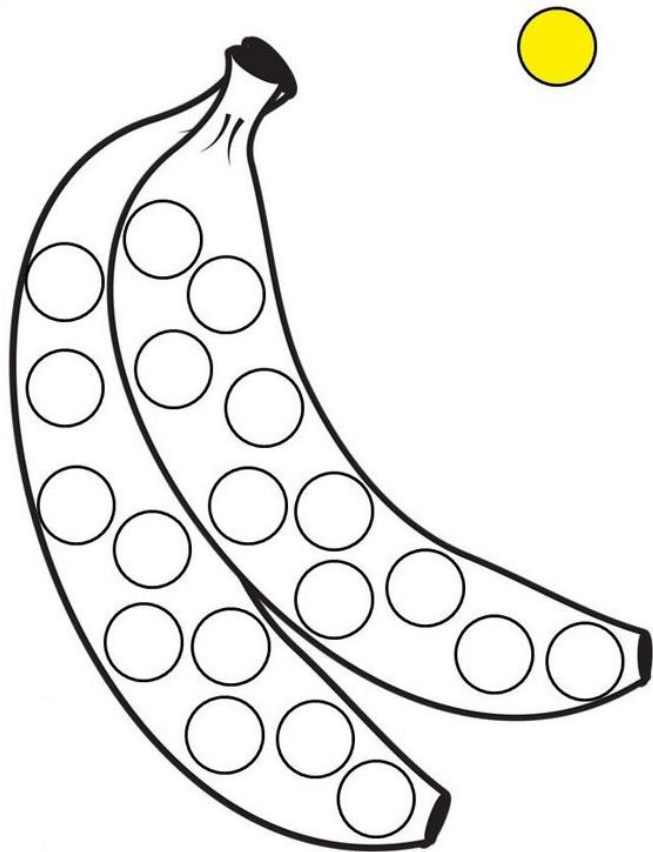
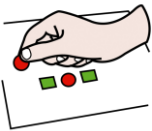
## CUENTA Y ESCRIBE

CUENTA Y SUMA



PON GOMETS



COLOREA



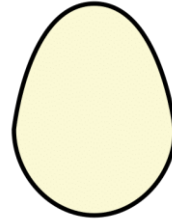




ESCRIBE



PLATANO

HUEVO




YOGUR




CHOCOLATE
