

## French cake 'Pastis Landais' with the magimix

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400G of flour  
200G of sugar  
160G of oil  
160G of white wine  
3 eggs  
1 yeast packet  
2 spoons of alcool anis-based alcoholic drinks like Pernod Ricard or Pastis from Marseille  
1 pinch of salt

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<span itemprop="recipeIngredient">400G of flour</span><br/><span itemprop="

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Preheat oven to 160°C.

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Put the eggs, granulated sugar, salt in the Thermomix bowl and mix 30 seconds on speed 4.

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Add oil, white wine, flour, yeast, alcohol anise Pernod Ricard and set 50 seconds on speed 5.

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Put the dough into a round baking dish and bake 1 hour 15 minutes.

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Serve warm, this cake made with the thermomix is better.

To be enjoyed warm, this cake, the "pastis landais," is better