

Sweet pastis cake with the magimix

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400G of flour
200G of powdered sugar
160G of oil
160G of white wine
3 eggs
2 cases of aniseed spirit like Pastis or Ricard
1 yeast packet
1 pinch of salt

**400G of flour
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Preheat the oven to 160°C

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

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Add the oil, white wine, flour, baking powder, and Pernod Ricard aniseed liqueur and set for 50 seconds at speed 5.

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Pour the batter into a round baking dish and bake for 1 hour and 15 minutes.

Enjoy the pastis landais warm, it is best that way