

# Chocolate muffins with the magimix

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100g of chocolate  
100g of butter  
100g of sugar  
60g of flour  
2 eggs  
1 pinch of salt  
1 tablespoon of baking powder  
Chocolate chips

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Preheat the oven to 210°C.

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Put the chocolate in the Thermomix bowl and blend for 7 seconds at speed 7.

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Add the butter and set for 3 minutes at 70°C on speed 3.

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Add the baking powder, sugar, eggs, flour, and salt, and program for 30 seconds at speed 4.

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Place small cupcake liners in your muffin molds.

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Bake for 10 minutes.

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Pour the batter into each liner.

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Sprinkle with chocolate chips when they come out of the oven.