

## Chocolate chip cake with the thermomix

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10 min	10 min 48 min	10 min 48 min 58 min	10 min 48 min 58 min 2/10
10 min 48 min 58 min 2/10 7	10 min 48 min 58 min 2/10 7 13	10 min 48 min 58 min 2/10 7 13	15

**10 min 48 min 58 min 2/10 7 13 15**

200g of flour  
200g of sugar  
200g of butter  
150g of chocolate chips  
3 eggs  
1 packet of baking powder  
A pinch of salt

**<span itemprop="recipeIngredient">200g of flour<br/></span><span itemprop="recipeIngredient">200g of sugar<br/></span><span itemprop="recipeIngredient">200g of butter<br/></span><span itemprop="recipeIngredient">150g of chocolate chips<br/></span><span itemprop="recipeIngredient">3 eggs<br/></span><span itemprop="recipeIngredient">1 packet of baking powder<br/></span><span itemprop="recipeIngredient">A pinch of salt<br/></span></b>**

This delicious cake, simple and quick to cook, pairs perfectly with a good coffee

Preheat the oven to 180°C

Whip the egg whites in the Thermomix :

⌂»

Place the egg whites in the Thermomix bowl and insert the whisk.

⌂»

Add the salt.

⌂»

Mix for 3 minutes 30 seconds, gradually increasing the speed up to speed 3.5.

⌂»

Set aside the whipped egg whites.

Cook the cake in the Thermomix :

⌂»

Place the egg yolks and sugar in the Thermomix bowl.

⌂»

Set for 30 seconds at speed 4.

⌂»

Add the chocolate chips.

⌂»

Program for 20 seconds at speed 3 in reverse function.

⌂»

Add the baking powder, flour, and melted butter.

⌂»

Set for 45 seconds at speed 3.

⌂»

Pour this mixture over the whipped egg whites and gently mix with a spatula.

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Pour this mixture into a cake mold.



Bake for 45 minutes.

Enjoy this Thermomix cake recipe with your children and yourself. Yum, yum !