Chocolate chip cake with the thermomix

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

200g of flour
<span itemprop=

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 :

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

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Add the salt.

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

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Set aside the whipped egg whites.

Cook the cake in the Thermomix :

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Place the egg yolks and sugar in the Thermomix bowl.

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Set for 30 seconds at speed 4.

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Add the chocolate chips.

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Program for 20 seconds at speed 3 in reverse function.

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Add the baking powder, flour, and melted butter.

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Set for 45 seconds at speed 3.

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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.

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Bake for 45 minutes.

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