Chocolate fondant cake with the thermomix

Chocolate fondant cake with the thermomix

10 min	10 min 35 min	10 min 35 min 45 min	10 min 35 min 45 min 1/10
10 min 35 min 45 min 1/10 6	10 min 35 min 45 min 1/10 6 11	10 min 35 min 45 min 1/10 6 11	15

10 min 35 min 45 min 1/10 6 11 15

250g of sugar
200g of baking chocolate
175g of butter
100g of flour
6 eggs
1 packet of vanilla sugar

250g of sugar
<span itemprop

For this Thermomix recipe :
Preheat the oven to 180°C
For the whipped egg whites in Thermomix :
  Â»
Meanwhile, place the egg whites in the Thermomix bowl.
  Â»
Then insert the whisk and whip for 3 minutes at speed 3.5.
  Â»
Transfer the whipped egg whites to a bowl.
For the chocolate powder in Thermomix :
  Â»
Place the chocolate pieces in the Thermomix bowl.
  Â»
Then, set your cooking robot for 10 seconds at speed 7.
For the chocolate fondant batter in Thermomix :
  Â»
Then add the butter and set for 2 minutes at 50°C at speed 2.
  Â»
Next, add the egg yolks, sugar, vanilla sugar, and flour, and set for 2 minutes at speed 3.
  Â»
Add the whipped egg whites and gently mix with a spatula.
  Â»
Grease and pour the batter into your cake pan.
  Â»
Bake the batter for 30 to 35 minutes at 180°C in your oven.
  Â»
After baking, let your cake cool on the oven rack for a few minutes.

Chocolate fondant cake with the thermomix

You can serve it as it is or dust it with powdered sugar before serving this easy Thermomix chocolate fondant dessert