Small chocolate chip cakes with the thermomix

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5 min 17 min 22 min 3/10 7 6 14

160g of flour 100g of granulated sugar 100g of chocolate chips 100g of milk 50g of butter

1 packet of baking powder

160g of flour

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1 egg

Preheat the oven to 180°C.

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Place the butter in the bowl of the Thermomix and set it to 2 minutes at 70°C on speed 3.

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Add the flour, granulated sugar, egg, milk, and baking powder, and mix for 45 seconds on speed 4.

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Add the chocolate chips and program for 20 seconds in reverse mode on speed 3 to melt them.

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Pour the batter into small molds.

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Bake for 15 minutes at 180°C.

Allow to cool and enjoy this delicious treat