Chocolate fondant cake with the magimix

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

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