

Small chocolate chip cakes with the thermomix

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160g of flour
100g of granulated sugar
100g of chocolate chips
100g of milk
50g of butter
1 egg
1 packet of baking powder

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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