

# Chocolate chip cake with the magimix

## Chocolate chip cake with the magimix

10 min	10 min 48 min	10 min 48 min 58 min	10 min 48 min 58 min 2/10
10 min 48 min 58 min 2/10 7	10 min 48 min 58 min 2/10 7 13	10 min 48 min 58 min 2/10 7 13 15	

### 10 min 48 min 58 min 2/10 7 13 15

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

**<span itemprop="recipeIngredient">200g of flour<br/></span><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 :

Â»

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

Â»

Add the salt.

Â»

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

Â»

Set aside the whipped egg whites.

Cook the cake in the Thermomix :

Â»

Place the egg yolks and sugar in the Thermomix bowl.

Â»

Set for 30 seconds at speed 4.

Â»

Add the chocolate chips.

Â»

Program for 20 seconds at speed 3 in reverse function.

Â»

Add the baking powder, flour, and melted butter.

Â»

Set for 45 seconds at speed 3.

Â»

Pour this mixture over the whipped egg whites and gently mix with a spatula.

## Chocolate chip cake with the magimix

Â»

Pour this mixture into a cake mold.

Â»

Bake for 45 minutes.

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