

# Small chocolate chip cakes with the magimix

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

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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 egg  
1 packet of baking powder

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**<span itemprop="recipeIngredient">160g of flour<br/></span><span itemprop="**

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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