

Chocolate frosting cupcakes with the magimix

Chocolate frosting cupcakes with the magimix

15 min	15 min 20 min	15 min 20 min 35 min	15 min 20 min 35 min 3/10
15 min 20 min 35 min 3/10 11	15 min 20 min 35 min 3/10 11 13	15 min 20 min 35 min 3/10 11 13 12	

15 min 20 min 35 min 3/10 11 13 12

For the Thermomix cake :

125g flour

80g butter

75g sugar

60g milk

2 eggs

1 packet of baking powder For the Thermomix filling :

125g chocolate

60g butter

30g powdered sugar For decoration :

Chocolate chips

Colored sprinkles

For the Thermomix cake :

Prepare delicious Thermomix TM31, TM5, and TM6 cupcakes to enjoy as dessert or snack :

Preheat the oven to 180°C

For the cake :

Â»

Place the butter in the Thermomix bowl and set for 1 minute at 70°C on speed 2.

Â»

Add the sugar and program for 30 seconds on speed 3.

Â»

Add the flour, eggs, milk, and baking powder and mix for 45 seconds on speed 3.

Â»

Pour the batter into muffin molds and bake for 20 minutes at 180°C.

Â»

Let the muffins cool.

Â»

Clean the Thermomix thoroughly and dry it.

For the frosting :

Â»

Put the powdered sugar in the Thermomix bowl, then close the bowl and place the measuring cup on the lid. Turn the knob to close the bowl and press the turbo mode button three times to obtain icing sugar.

Â»

Transfer this icing sugar to a bowl.

Â»

Chocolate frosting cupcakes with the magimix

Place the chocolate pieces in the Thermomix bowl and set for 7 seconds on speed 7.

Â»

Add the butter and cook for 3 minutes at 70°C on speed 3.

Â»

Add the sugar and mix for 20 seconds on speed 3.

Â»

Put the frosting in a piping bag and form a rosette on top of the cupcake.

For decoration :

Â»

Sprinkle with sprinkles or chocolate chips to decorate to your liking.

Enjoy these Thermomix cupcakes with a good coffee and treat your taste buds and eyes. Yum