

Steamed Chocolate Chip Cake

*Recipe by:
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*Serves:
Makes 6 muffins using standard
muffin molds*

Ingredients:

Pancake Mix	150g
Unsweetened Cocoa Powder	1 tbsp
Dark Chocolate, melted	1 cup
Semi-sweet mini chocolate chips	1 cup
Milk	100ml
Egg	1 whole

Method:

Chicken:

1. In a bowl, beat the egg and milk till combine.
2. Add the pancake mix, cocoa powder and mix well.
3. Add in melted dark chocolate till combine. Add semi-sweet chocolate chips and mix well.
4. Place the cupcake liners into the muffin mold. Add in the batter till it fills up $\frac{3}{4}$ of the cupcake liner. Repeat for the remaining liners
5. Steam at 100°C for 12 to 14 minutes. Serve it hot.

Cooking tips:

- To melt the dark chocolate, simply use the Miele steam oven and steam it at 90°C for about 5 minutes.
- With Miele puresteam, contact with dry heat is eliminated ensuring a dense and moist texture of the cake.
- With external steam generation, cleaning is made easy as limescale is being reduced. A simple wipe down of the appliance is required.

