

Butter and orange blossom cookies with the thermomix

Butter and orange blossom cookies with the thermomix

5 min	5 min 20 min	5 min 20 min 25 min	5 min 20 min 25 min 1/10
5 min 20 min 25 min 1/10 6	5 min 20 min 25 min 1/10 6 7	5 min 20 min 25 min 1/10 6 7 25	

5 min 20 min 25 min 1/10 6 7 25

250g of flour
100g of sugar
100g of softened butter
1 egg
1 tablespoon of orange blossom water
1 teaspoon of baking powder

**250g of flour
<span itemprop="**

Preheat the oven to 180°C

Â»

Put the flour, sugar, softened butter, egg, orange blossom water, and baking powder in the Thermomix bowl and set for 20 seconds on speed 6.

Â»

Place parchment paper on your baking sheet.

Â»

Put some granulated sugar in a shallow plate.

Â»

Form balls of about 3 cm with the dough. Place the ball in the plate of granulated sugar so that there is sugar on top. Then place the ball on the baking sheet.

Â»

Flatten each ball using a fork to create ridges.

Â»

Bake for 20 minutes.

Â»

Let cool and enjoy.

Relax with these delicious Thermomix cookies and a good cup of coffee