

Chocolate chip cookies with the thermomix

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150g of flour
100g of chocolate chips
85g of sugar
85g of butter
1 egg
1 packet of vanilla sugar
1 tsp of baking powder
1/2 tsp of salt

**150g of flour
<span itemprop="**

Discover an easy homemade cookie recipe to cook with the children :

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Preheat the oven to 180°C.

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Put the butter in the Thermomix bowl and set for 2 minutes at 80°C on speed 2.

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Add the sugar, egg, vanilla sugar, salt, and set for 20 seconds on speed 3.

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Put the flour, baking powder, and chocolate chips in the Thermomix bowl and set for 30 seconds on speed 3.

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Put parchment paper on the baking tray of your oven.

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Form small balls (use 2 tablespoons or teaspoons to make mini cookies) of around 40g and place them on the parchment paper.

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Bake your baking tray for about 10 minutes.

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Let them cool down and enjoy these soft chocolate cookies.

Enjoy these delicious Thermomix cookies for breakfast or snack. Your children will be delighted. Yum ;)