

## Small shortbread with the thermomix

### Small shortbread with the thermomix

3 min	3 min 10 min	3 min 10 min 13 min	3 min 10 min 13 min 2/10
3 min 10 min 13 min 2/10 5	3 min 10 min 13 min 2/10 5 6	3 min 10 min 13 min 2/10 5 6 15	

---

### 3 min 10 min 13 min 2/10 5 6 15

150g of flour

150g of granulated sugar

75g of butter

1 egg

1 pinch of salt

---

**<span itemprop="recipeIngredient">150g of flour<br/></span><span itemprop="recipeIngredient">150g of granulated sugar<br/></span><span itemprop="recipeIngredient">75g of butter<br/></span><span itemprop="recipeIngredient">1 egg<br/></span><span itemprop="recipeIngredient">1 pinch of salt<br/></span></b>**

To prepare this simple and quick Thermomix recipe for delicious cookies :

Preheat the oven to 200°C

Â»

Meanwhile, place the flour, granulated sugar, butter, salt, and egg in the Thermomix bowl, then program it for 3 minutes on the kneading function.

Â»

Form a ball with the dough.

Â»

Let it rest for about 1 hour.

Â»

Roll out the dough to a thickness of about 0.5cm. You can use a rolling pin or the palm of your hand to do this.

Â»

Cut out the dough into circles using a cookie cutter or a glass, and place them on parchment paper.

Â»

Bake the cookies for about 10 minutes.

Allow them to cool, peel them off the parchment paper, and enjoy your Thermomix cookies. Indulge in each delicious cookie. Yum !