

Small shortbread with the thermomix

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150g of flour
150g of granulated sugar
75g of butter
1 egg
1 pinch of salt

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To prepare this simple and quick Thermomix recipe for delicious cookies :
Preheat the oven to 200°C

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

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Form a ball with the dough.

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Let it rest for about 1 hour.

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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.

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

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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

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