

# Chocolate cookies with the magimix

## Chocolate cookies with the magimix

5 min	5 min 15 min	5 min 15 min 20 min	5 min 15 min 20 min 1/10
5 min 15 min 20 min 1/10 8	5 min 15 min 20 min 1/10 8 8	5 min 15 min 20 min 1/10 8 8 14	

---

### 5 min 15 min 20 min 1/10 8 8 14

175G of flour  
130g of brown sugar  
110G of butter  
100G of chocolate  
1 egg  
2 spoon of ground almonds  
1 spoon of salt  
1/2 packet of yeast

---

**<span itemprop="recipeIngredient">175G of flour<br/></span><span itemprop="**

Make delicious cookies with the Thermomix flavored with dark chocolate, milk chocolate, or white chocolate :

Preheat the oven to 180°C (350°F)

Â»

Put the chocolate in the Thermomix bowl and set it to 5 seconds on speed 5.

Â»

Add the butter and set it to 2 minutes at 90°C (195°F) on speed 2.

Â»

Add the brown sugar, baking powder, and egg, and set it to 20 seconds on speed 3.

Â»

Add the flour, almond powder, and salt, and set it to 20 seconds on speed 3.

Â»

Line your baking tray with parchment paper.

Â»

Form small balls of dough and place them on the baking tray. (Use two tablespoons to shape the balls).

Â»

Space each ball about 5 cm (2 inches) apart as the dough will spread.

Â»

Bake for 15 minutes.

Don't rush and let these delicious homemade Thermomix cookies cool down a bit. You're going to enjoy them. Yum ;)