

Twelfth-night pancake with apples with the magimix

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For the dough of the Thermomix twelfth-night pancake :

200G of flour

150G of butter

90G of water

1 spoon of salt For the filling :

2 apples

1 egg yolk

<div class="tac">For the dough of the Thermomix twelfth-night pancake

To make an twelfth-night pancake with apples :

Preheat oven to 210°C

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Put all the ingredients of the dough in the bowl of Thermomix and set 30 sec on speed 2.

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Roll out the dough on your work surface and fold the two coasts to the center and repeat again.

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Develop 1H fees.

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Divide dough in two and spread out to form a disc of + or - 22 cm in diameter.

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Cut the apples into slices and arrange on the pastry. Do not forget to put the bean.

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With the remaining dough, again form a disk or + - 22cm and go put on top of the apples.

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With finger, press the edge of the 2 pasta to stick together.

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Using a brush, brush the tops of the cake so that it browns during cooking.

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Bake 30 minutes.

This delicious fruit-flavored thermomix pancake is best enjoyed warm. You're going to love it. Yum ;)

Tip: you can put chocolate chips on top of the twelfth-night pancake with apples