

Chocolate cookies with the thermomix

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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

**175G of flour
<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)

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

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

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

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

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Line your baking tray with parchment paper.

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

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

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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 ;)