

Christmas cookies with the thermomix

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5 min	5 min 10 min	5 min 10 min 15 min	5 min 10 min 15 min 1/10
5 min 10 min 15 min 1/10 6	5 min 10 min 15 min 1/10 6 9	5 min 10 min 15 min 1/10 6 9 19	

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250g flour
125g softened butter
80g granulated sugar
1 packet of vanilla sugar
1 tablespoon baking powder
1 egg

250g flour
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Preheat your oven to 180°C

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Put the flour, softened butter, and baking powder in the bowl of the Thermomix.

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Mix for 1 minute at speed 2.

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Add the packet of vanilla sugar and 80g of granulated sugar.

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Add the whole egg.

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Program for 2 minutes on the kneading function.

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Roll out the dough on a floured surface to a thickness of about 4mm.

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Use cookie cutters to shape the cookies.

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Place them on a sheet of parchment paper on a baking tray.

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Bake for 10 minutes at 180°C.

Enjoy these delicious Thermomix shortbread cookies. Yum ;)