

Butter and orange blossom cookies with the thermomix

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5 min 20 min 25 min 1/10 6 7 25

250g of flour
100g of sugar
100g of softened butter
1 egg
1 tablespoon of orange blossom water
1 teaspoon of baking powder

250g of flour
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Preheat the oven to 180°C

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Put the flour, sugar, softened butter, egg, orange blossom water, and baking powder in the Thermomix bowl and set for 20 seconds on speed 6.

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Place parchment paper on your baking sheet.

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Put some granulated sugar in a shallow plate.

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Form balls of about 3 cm with the dough. Place the ball in the plate of granulated sugar so that there is sugar on top. Then place the ball on the baking sheet.

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Flatten each ball using a fork to create ridges.

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Bake for 20 minutes.

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Let cool and enjoy.

Relax with these delicious Thermomix cookies and a good cup of coffee