

# Chocolate chip 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
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### 5 min 10 min 15 min 1/10 8 8 18

150g of flour  
100g of chocolate chips  
85g of sugar  
85g of butter  
1 egg  
1 packet of vanilla sugar  
1 tsp of baking powder  
1/2 tsp of salt

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**<span itemprop="recipeIngredient">150g of flour<br/></span><span itemprop="**

Discover an easy homemade cookie recipe to cook with the children :

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Preheat the oven to 180°C.

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Put the butter in the Thermomix bowl and set for 2 minutes at 80°C on speed 2.

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Add the sugar, egg, vanilla sugar, salt, and set for 20 seconds on speed 3.

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Put the flour, baking powder, and chocolate chips in the Thermomix bowl and set for 30 seconds on speed 3.

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Put parchment paper on the baking tray of your oven.

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Form small balls (use 2 tablespoons or teaspoons to make mini cookies) of around 40g and place them on the parchment paper.

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Bake your baking tray for about 10 minutes.

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Let them cool down and enjoy these soft chocolate cookies.

Enjoy these delicious Thermomix cookies for breakfast or snack. Your children will be delighted. Yum ;)