

# Butter and orange blossom cookies with the magimix

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5 min	5 min 20 min	5 min 20 min 25 min	5 min 20 min 25 min 1/10
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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

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<span itemprop="recipeIngredient">250g of flour<br/></span><span itemprop="

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