

thermomix

VORWERK

Homemade Honey Tiny Teddies

TM 5

Total: 38min

Preparation: 30min

166 piece(s)

easy

Ingredients

Honey Teeny Teddies

- 60 grams Butter
- 140 grams honey
- 1 tsp vanilla extract
- 170 grams plain flour
- 65 grams Self Raising Flour
- 1/2 tsp Bi-carb soda

Preparation

Preparation

1. Place Butter, Honey & Vanilla into the bowl, Mix 5 minutes, 100c, speed 2
2. Add remaining ingredients to the bowl, Mix 30 seconds, Speed 3 (dough will be sticky and wet)
3. Remove dough from bowl, place onto Thermomat in a rectangle shape to cool slightly
4. Pre-heat oven to 180c, line 2 baking trays with baking paper
5. Once dough is slightly cooled but still warm, roll out into a thin rectangle about 2mm in thickness (flipping dough if needed)
5. Using a small teddy cutter, cut out shapes from the dough and place on prepared trays.
6. Place trays in the oven for 5-8 minutes or until golden brown. Keep a close eye on them too long and they will burn, not long enough they won't be crunchy the next day.
7. Store in an airtight container for up to 2 weeks.

Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities. **Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

Author: guest Source: <http://www.recipecommunity.com.au>