



CHOCOLATE RIPPLE BISCUITS TM 5



Total: 16min
Preparation: 5min



50 portion(s)



easy

Ingredients

200 g plain flour
50 g cocoa
1 teaspoon Bi-carb soda
1/4 teaspoon baking powder
1/4 teaspoon salt
150 g Butter
1 egg
330 g sugar

Preparation

Preheat oven to 180 degrees.

Line 2 or 3 trays with baking paper

Add sugar and blitz 3sec/sp10

Add flour, bi-carb, baking powder, salt and cocoa.

Mix 10sec/Sp 6 with MC on

Add butter and combine 20 sec/ Sp 5

Add egg and knead for approx 30 seconds

Roll teaspoon sized balls and squash with hand onto tray.

Allow room for spreading.

Work with wet hands to make it easier.

Bake in 180 degree oven for 9-11 minutes keeping a close eye on them so they don't burn.

Allow to cool for 5min before transferring to a wire rack to cool completely



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.

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