

Bethmännchen

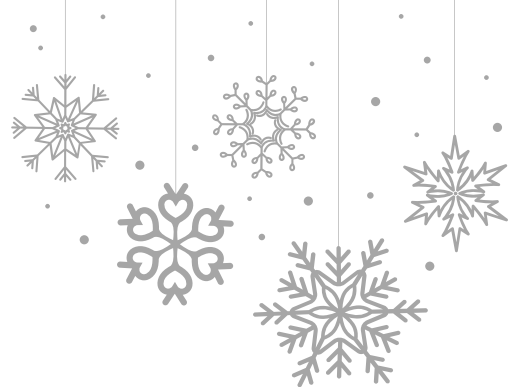
Makes 26 cookies

Ingredients:

200g marzipan
60 g powdered sugar
100g almond flour (blanched)
3 Tbsp All Purpose flour
1 eggwhite

To top with:

2 Tbsp milk
1 egg yolk
Blanched whole almonds



Instructions:

1. In a large mixing bowl mix crumble marzipan. add powdered sugar, almond flour, egg white, and flour. Mix the dough until a uniform dough forms.
2. Roll the dough into 26 cookies and place on a parchment-covered cookie sheet.
3. Preheat your oven to 350°F (180°C).
4. Shape the cookies into balls and press 3 blanched into each cookie.
5. Mix the egg yolk with milk and brush the cookies with this mixture before baking.
6. Bake for 10-12 minutes.
7. Let cookies cool completely before storing them in an airtight container.

