

Marzipan Balls Coated with Hazelnut Brittle, Pistachios or Cinnamon

20–30 Min

Ingredients 4 Portions

= Kotányi Produkte

120 g	Almonds, ground
70 g	Powdered sugar
10 g	Coconut oil

For rolling

- Pistachios, chopped
- Hazelnut brittle
- Cinnamon, Ground
- Bourbon Vanilla Sugar
- Apple Strudel Seasoning Mix
- Grandmother's Gingerbread Seasoning Mix

Preparation

1. To make the marzipan balls: Knead all the ingredients except for the spices in a bowl or combine them in a food processor.
2. Shape the mixture into small balls by hand.
3. Then roll the balls in the various spices and ingredients.
4. Place the finished marzipan balls on a sheet and leave to dry overnight.
5.