



Ingredients 4 Portions

🖊 = Kotányi Produkte

120 g Almonds, ground

70 g Powdered sugar

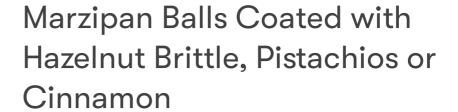
10 g Coconut oil

For rolling

Pistachios, chopped

Hazelnut brittle

- ◆ Cinnamon, Ground
- → Bourbon Vanilla Sugar
- Apple Strudel Seasoning Mix
- Grandmother'sGingerbread SeasoningMix



Ō 20-30 Min ♀♀♀

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

