



Marzipan Balls Coated with Hazelnut Brittle, Pistachios or Cinnamon

🕒 20–30 Min   

Preparation

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

- 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

