

Orange cookies with marzipan

90–120 Min

Preparation

1. Mix the marzipan, powdered sugar, gingerbread spices and egg white until smooth, then chop the candied orange peel into small cubes and stir in.
2. Transfer the mixture into a pastry bag and pipe into small circles on a baking sheet lined with baking parchment. (If the mixture is too firm to pipe, add a little more egg white.)
3. Sprinkle flaked almonds over the dough circles and bake in the oven at 155°C fan (311°F) for 15 minutes until golden brown.
4. For the filling, mix the marzipan, powdered sugar, orange juice, Grand Marnier and orange peel until smooth. Once the cookies have cooled, sandwich two of the cookies together with the filling.
(If the filling is too stiff, add a little more orange juice.)
5. 1 kg of dough makes around 60 cookies.

Ingredients 6 Portions

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For the mixture

300 g	Marzipan
180 g	Powdered sugar
5 pcs.	Egg white
40 g	Candied orange peel
1 tsp.	Honey Gingerbread Seasoning Mix

For the mixture

300 g	Marzipan
40 g	Powdered sugar
80 ml	Orange juice
30 ml	Grand Marnier
2 tsp.	Orange peel, chopped
50 g	Almonds, flaked