



Christmas Season

## CASHEW MARZIPAN COOKIES

### INGREDIENTS FOR 65 COOKIES

- > 250 g cashew
- > 50 g marzipan (raw mass)
- > 150 g soft butter
- > 50 g icing sugar
- > 1 packet(s) of bourbon vanilla sugar
- > 175 g flour
- > 0,25 tea spoon(s) sea salt (fine)
- > 1 egg yolk(s)
- > sugar (for sprinkling)

### PREPARATION

1 Grind 200 g cashews finely and fry them without grease until golden brown. Let them cool down. Cut the remaining nuts at the „seam“ in half with a pointed knife and set aside.

2 Finely dice the marzipan. Mix butter, marzipan, icing sugar and vanilla sugar. Add 75 g flour stepwise until the dough has a crumbly texture.

3 Mix remaining flour, milled cashew and salt. Add the mixture to the batter and knead it afterwards until it's smooth.

4 Divide the batter into quarters and form a 3 cm thick roll. Wrap each roll firmly in cling film and put it in refrigerator overnight.

5 Preheat the oven to 180 degrees, circulating air 160 degrees, gas level 3.

6 Cut rolls into 5-7 mm thick slices and place them on baking trays covered with baking paper.

7 Stir egg yolk and add a small blotch in the middle of each biscuit. Place one half of the nut on top and press lightly. Sprinkle the biscuits thinly with sugar and bake them for about 10 minutes until golden yellow.

