

HEIDESAND (ALMOND SANDIES)

INGREDIENTS

200 grams unsalted butter
100 grams powdered sugar
50 grams marzipan
1 package vanille-zucker
zest of one lemon
250 grams flour
1 egg yolk
1 cup granulated sugar

DIRECTIONS

In mixing bowl, cream together unsalted butter and powdered sugar until light and fluffy. Zest the Lemon. Mix in marzipan, the lemon zest and the vanilla-zucker. Finally add in the flour and knead well into one mass.

Roll dough into one long snake. Wrap in aluminum foil and chill in refrigerator for 2-3 hours. Repeat with other half of the dough.

Preheat oven to 400F. Separate the eggs into a small bowl, discarding the whites or save for another purpose. Unwrap chilled dough. Brush the exterior of your snake of dough and crust with the granulated sugar (you might have to repeat this step to make sure these have a significant coating of egg-sugar mixture). Let rest a few minutes before slicing with sharp knife into 1/4 inch thick slices. Place on cookie sheet lined with silpat or onto parchment paper. Bake

8-10 minutes or until golden brown at the edges. Cool on wire rack.