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Oma's Bethmännchen Cookies

Ingredients:

- about 3 oz almonds, skinless, halved
- 8 oz marzipan, coarsely grated
- ½ cup powdered sugar
- ¼ cup flour
- 1 egg
- 1 Tbsp milk

Instructions:

1. Preheat oven to 350° F. Line cookie sheet with parchment paper.
2. Separate egg.
3. Mix powdered sugar and flour together. Add egg white and marzipan.
4. Mix with a dough hook in mixer until you have a smooth dough. (Or knead with your hands.)
5. Roll dough into balls the size of walnuts. You may need to add 1 - 2 Tbsp flour extra so the dough isn't too sticky.
6. Place cookies onto cookie sheet. Mix egg yolk and milk together. Brush mixture on cookies.
7. Press three almond halves into each cookie with the tips pointing upward.
8. Bake for about 15 - 20 minutes or until pale golden.
9. Place on a cookie rack until cold.
10. Makes about 35 cookies.