

Bethmännchen

Number of Servings: 24

Ingredients

250 grams Raw [Marzipan](#) (*Marzipan-Rohmasse*)

1 Egg White

1/2 cup Powdered Sugar

3 tablespoons All Purpose [Flour](#)

Almond Halves

1 Egg Yolk (or more traditionally 1/2 cup Rose Water mixed with 3/4 cup powdered sugar)

Instructions

Combine the Raw [Marzipan](#) and egg white. Sift in the powdered sugar. Add the flour and combine ingredients. Briefly knead the ingredients with your hands until a smooth dough forms.

With moist hands, form round pieces the size of a nickel. Place pices on a baking sheet lined with parchment paper.

Preheat oven to 350°F (180°C).

Brush a little egg yolk onto each cookie. Decorate each cookie with 3 almond halves. Bake cookies for 5-10 minutes, just until they become a light golden brown.

Copyright © 2024 German Food Guide