



Almond sticks

Menge	Zutaten
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|------------------|---|
| 1 drops | Dr.Oetker Bourbon vanill apaste |
| 2 pieces | eggs |
| 1/2 packg | Dr.Oetker Backin Safran |
| 200 gr | powdered sugar |
| 1 pinch | salt |
| 200 gr | soft butter |
| 130 gr | cutted almonds |
| 100 gr | LINDOR orangen chocolate |
| 150 gr | dark chocolate |
| 1 glas | orange- or apricots-marmelade |

preparation:

1

Separate 1 of the two eggs.

Cover egg whites.

Put the flour on the work surface and knead with baking soda, sugar, salt, butter, vanilla, egg and egg yolk to a smooth dough.

Wrap this in plastic wrap and chill for approx. 30-60 minutes.

2

Preheat the oven to 175 ° C top / bottom heat.

Cover 3 baking sheets with silicone baking paper or regular baking paper.

Knead the dough on a lightly floured silicone pad briefly and roll out in portions about 5 mm thick and cut into 2x6 cm thick strips.

Put these on the prepared sheets.

Whisk the egg whites well with a fork.

Rezept von Lucina-Cucina auf

<https://lucina-cucina.com/index.php/en/recipes/christmas-bakery/stuffed-almond-sticks-with-lindt-chocolate/237>



Spread the egg whites on the strip of dough with a brush and sprinkle with the almond flakes (which you can easily crush with your hands before use).

3

Bake the strips light brown for 8-10 minutes. Watch out! Each oven is different and time can vary.
Remove from the oven and allow to cool completely.

4

The orange or apricot jam stir well.
Brush the back side of a cooled almond stick with a little marmalade and stick together with a second stick.
Allow to dry briefly.

5

Preheat the oven to 175 ° C top / bottom heat.
Cover 3 baking sheets with silicone baking paper or regular baking paper.
Knead the dough on a lightly floured silicone pad briefly and roll out in portions about 5 mm thick and cut into 2x6 cm thick strips.
Put these on the prepared sheets.
Whisk the egg whites well with a fork.
Spread the egg whites on the strip of dough with a brush and sprinkle with the almond flakes (which you can easily crush with your hands before use).

6

Break the Lindt chocolate together with the precious bitter chocolate, chop it roughly and let it slowly melt over a hot water bath.
Dip the almond sticks first into the chocolate with one end, let it dry and then dip the second end into the chocolate.
Wipe off well and let it rest on the silicone baking paper with a little distance.

*If you liked my recipe and pictures, I would appreciate your feedback and comments.
Have fun baking.*



Lucina's tips:



If the jam is too firm, just warm it up for a moment.

And of course you can use any jam.

If you do not have a [silicone roller](#), you can do it like me and just wrap the plastic wrap and the rolling pin.

If you do not have a silicone backing, you can use baking paper - it will not stick to the dough.

In order to transport the strips onto the baking sheet I helped myself with a [wide knife](#).



I wish good luck and

Buon appetit!!

your Lucina Cucina