

Marzipan Dipped in Chocolate Recipe

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Prep. time : 15 minutes

Cook time : 0 minutes

Ready in 15 minutes

Level : Basic

Ingredients:

- Almond flour 100g (1.8oz)
- Powdered sugar 100g (1.8oz)
- Water 20g (4Tsp)
- Granulated sugar 20g (5Tsp)
- Milk chocolate 150g (5.3oz)
- Sprinkles

Directions

1. Mix water and granulated sugar into a bowl and heat in the microwave until it boils, and the sugar dissolves. Leave the syrup to cool down.
2. Put almond flour, powdered sugar and cooled syrup into a bowl of a food processor. Pulse until the ingredients are combined.
3. Place the mixture on the counter and knead to make sure it is uniform. If it is too sticky, add some powdered sugar.
4. Wrap firmly in a plastic foil and store in the refrigerator.
5. Roll out your marzipan to 5mm (about 1/4") thickness, and cut out squares 3cm x 3cm (1.2"×1.2") in size.
6. Dip each marzipan square into tempered milk chocolate or melted candy melts and top them with sprinkles.