



Fine Helenenschnitten from the region of world market leaders



Recommended by Birgit Zauser, Heilbronn

Preparation

Prepare hashed dough with the ingredients. Flatten the dough and cut it into 7 to 8 cm broad stripes.

Take each stripe and spread a thin layer of marzipan paste on one side. Then fold the other side over it and press the sides together. Brush egg yolk on the surface.

Bake the Helenenschnitten at 180°C for about 15 minutes. After taking them out of the oven cut the stripes into 3 cm broad pieces.

Finally brush lemon glaze on the pieces.



Ingredients...
...for the dough:
50g flour
250g butter
2 tbs sugar
50 g grated chocolate
Lemon zest
1/2 tsp cinnamon
1/2 tsp baking powder
50 g grated almonds
1 egg
...for the filling:
400g marzipan paste

Wirtschaftsregion Heilbronn-Franken, the Heilbronner Stimme, the Hohenloher Zeitung, the Kraichgau Stimme, the pro-Magazin and the World Market Leaders wish you merry christmas. Special thanks to the tipsters of the delicious recipes. Enjoy tasting!