



Sandwich-biscuits

by gabiza7

translated by cybie



There are only sandwiches covered with salad, sausage and cheese? - That's wrong! Even biscuits can be great sandwiches. Instead of cheese's, salad's and sausage's, the sandwich has a delicious layer of marzipan.

That's what you need:

- 4 cups of meal
- 150 gram butter or margarine
- 150 gram sugar
- 2 eggs
- 1 package vanilla sugar
- 1/2 package baking powder
- 400 gram marzipan
- 50 gram firm nougat
- Strawberry jam
- 50 gram sugar powder

You also need:

- Baking paper
- 2 or 3 baking sheets
- An knead underlay
- A rolling pin
- A small and big biscuit cutter (circle shaped)

- A little colander
- An fully functional oven

The result:

- About 30 pieces of sandwich biscuits
- and maybe a little or big mess in your kitchen

Instruction:

Pour the meal, the sugar, the baking powder and the vanilla sugar to a bunch on the underlay. Make a hole into the bunch with your finger and put the cracked eggs in it (the whole purpose is that the eggs can not "run away", so make it big enough for 2 eggs. That sounds a little bit kinky but it isn't). Tear the butter (or margarine) apart and portion it out on the bunch of meal, sugar, vanilla sugar and baking powder. Knead all ingredients to a dough (please clean your hands before and clean or cut your finger nails as well). Keep a little bit meal ready to knead it into the dough if your dough is too pulpy.

When you just managed to complete the dough, put it into the fridge for 1 hour. During the "cool rest" the dough could be very greasy. Therefore knead the dough with some meal after the time in the fridge until you've got a unsticky and elastic lump. Portion out meal on the underlay and roll out the half



dough at first (in the beginning press the dough with your hands, turn it over and over again and flour the underlay anew if the dough sticks to it). The rolled out dough should have the thickness of 0,5 millimeter thick, tops. Following cut out several big circles (these will be the sandwich bases), remove them from the underlay carefully and set them on the backing sheet with backing paper. For the top, cut out big circles but also cut a hole in

them with help of the small circle-shaped biscuit cutter. You won't need the smaller circles which come out of this, so take them and knead it into the remaining dough. Do it this way till the dough is nearly used up. Please consider that you need as much biscuit tops as biscuit bases in the end.

After that, put the biscuits into the oven at 338°F (170°C). After about 7 minutes take the biscuits out from the oven. To cool down the biscuits much faster, pull them down from the hot baking sheet including the baking paper. While the biscuits cool down, roll out the marzipan (not thicker than 3 millimeter). It's useful to roll the marzipan on a (very) thin layer of meal, so it won't stuck on the underlay. Cut out



circles in the marzipan as much biscuits bases you have. Fix the marzipan circles with strawberry jam between one base and one top. Now the biscuits are ready - but wait a

minute, what's about the nougat? Mold it to small balls and place them in the middle of the biscuits. Finally put sugar powder over them and your biscuits are finished!



Important:

Any form of publication without explicit and written permission by the copyright owner/author is prohibited. Of course, the private use of the trademarked content is permitted.

The picture with the ingredients again:



4 Tassen Mehl/
cups of meal

150g
Zucker/sugar

Erbeermarme-
lade/
strawberry jam

50g
Nougat

50g Puderzucker
/sugar powder

Vanille-
Zucker/
vanilla sugar /baking
powder

2 Eier/eggs

150g Margarine
/butter

400g
Marzipan

