

# German marzipan potatoes

Ingredients required for 4 persons

**Preparation time** 15 minutes

**Difficulty** medium

## Ingredients

150 g almond flour  
80 g honey  
2 TL coconut oil  
1 TL plum kernel oil  
1 EL cocoa powder  
30 ml water



## Preparation

Mix almond flour, honey, soft, not yet liquid coconut oil and plum kernel oil in a large bowl and knead to a firm dough. If the dough is too runny, add a little almond flour; if it is too dry, add a little water. Form small dough balls. Turn in cocoa powder and keep the marzipan potatoes in the fridge until serving.

## By the way

Marzipan potatoes are a classic German Christmas treat.