

## Styrian Pumpkin Seed Marzipan Cookies



**Sweets**

Kind of recipe



**80 Minutes**

Preparation



**easy**

Severity



### Ingredients for 6-12 people

100 g Styrian pumpkin seeds 100 g sugar 200 g plain marzipan ready-made chocolate icing

### Preparation

Roast the Styrian pumpkin seeds in a pan without oil, let cool on a plate. Caramelize the sugar and add the Styrian pumpkin seeds and put on a sheet of baking parchment. When cooled chop into large chunks. Knead chopped Styrian pumpkin seeds with the marzipan and roll out app. 5 mm. Using small cookie cutters cut out the rolled marzipan, glaze with melted chocolate and decorate as desired. Keep cool. Tip: If the marzipan is too sticky to handle, just put it in the freezer for a few minutes. Use the time to prepare or melt the chocolate icing.

**Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Stefan Kristoferitsch**