



Chocolate almonds (Vegan)

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Chocolate Almonds

Vegan

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Ingredients

300g Whole almonds with shell
150g Dark chocolate (high quality)
180g Powdered sugar
1,5 Tsp cinnamon

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Prepare

- ? Preheat the oven to 170° C circulating air
- ? Mix 180g powdered sugar with 1 teaspoon cinnamon

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Cook

- ? Roast 300g almonds on the middle shelf for 10 minutes
- ? Melt 150g chocolate in a water bath and stir in 0,5 tsp cinnamon
- ? Allow the chocolate to cool slightly so that it hardens a little
- ? Pour the almonds into the bowl and mix with the chocolate so that the almonds are coated in chocolate
- ? Let it cool down a bit and first „shake“ about 3/4 of the icing sugar and cinnamon mixture in the bowl so that a layer of icing sugar forms around the almonds. The rest of the powdered sugar can then be added.

? Spread out on a baking sheet to cool, so the almonds don't stick together

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Category

1. Weihnachten

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November 2021

Author

admin