

Gevulde Koeken

Ingredients

- 400g flour
- 200g caster sugar
- 1 pinch of salt
- 250g butter (cold)
- 2el water (cold)
- 200g almond paste
- 1 lemon (zest)
- 2 eggs
- 12 almonds for garnish



Method

1. Sift the flour into a bowl and mix the sugar and the salt. Cut the butter into cubes and add to the cold water. Knead quickly into a cohesive ball. Wrap in cling film and leave in a cool place to rest outside the fridge for 1 hour.
2. Pre-heat the oven to 200C. Add the almond paste in a bowl. Grate the lemon zest yellow above. Mix 1 egg through. Knead 12 balls until smooth and twist.
3. Dust the work surface with flour. Roll the rolling pin half the dough to a piece of 2 mm thick. Insert the projection form 12 circles and place them on a lined baking sheet. Put on each circle a ball almond paste and press a little flat.
4. Beat the other egg in a bowl. Brush the edges of the dough circles around the filling.
5. Roll out the other half of the dough also into a piece of 2 mm thick and cut out 12 rounds again. Place the rounds on the dough rounds with filling and press the edges. Brush the top of the cake with the egg and place on each cake an almond. Bake the cake in the middle of the oven for about 15 min. Until golden brown.

Notes

Storage time:

You can make the filled cakes 2 days in advance. They are covered for about 3 days.