

# ALMOND RINGS

Contributed by Krista

This is my mother Biel's recipe which she makes every Christmas. It has Dutch origin. Krista



## Filling (Marzipan)

12 oz almond nuts (powdered and slivered) about 1.5 cups  
2 1/4 cup white sugar  
1 1/2 - 2 cups bread crumbs  
5 eggs  
1 tbsp almond extract

Mix together and let stand overnight refrigerated. Should get fluffy.

## Pastry

3 1/4 cups flour  
1/2 tsp salt  
1 lb margarine /butter  
1 cup ice water

Cut butter into flour and salt. Add water to make pastry.  
Refrigerate 1 hour.

Roll and fold pastry. Third time put in filling and roll pastry around using egg white to close. ( I usually make 12 inch sticks but you can also make rings) Brush tops with egg white. Bake at 400 F oven for 20 minutes. Decorate last 5 minutes with red and green cherries.