



Almond Horns



These chocolate-dipped almond horns are tender and chewy, slightly crisp, and loaded with marzipan. A delicious vegan, gluten-free, optionally sugar-free Christmas cookie!

Course Cookies, Dessert

Cuisine German

Prep Time 15 minutes

Cook Time 12 minutes

Total Time 27 minutes

Servings 12 cookies

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Ingredients

For the dough

- 100 g (1 cup) blanched almond flour
- 60 g (½ heaping cup) powdered sugar (I used powdered allulose)
- 30 g (¼ cup) buckwheat flour (or all-purpose flour)
- 180-200 g (1 cup) marzipan (see notes)
- 20-30 g (2-3 Tbsp) plant-based milk (e.g., almond milk)
- 3-4 drops almond extract (optional)

Additionally

- 100 g (1⅓ cups) sliced almonds
- 100 g (3.5 oz) dark chocolate

Instructions

1. *You can watch the video for visual instructions.*

First, preheat the oven to 356°F (180°C) and line a baking sheet with parchment paper.

2. Add the almond flour, powdered sugar, and buckwheat flour to a mixing bowl. Then, add the **marzipan**, tearing it into little pieces.
3. Add the milk (start with 2 tbsp. Only add more if the dough is dry) and almond extract.
4. Knead it into a dough until soft and moist, not dry or sticky.
5. Divide the dough into 10–12 equal pieces using a knife, then line a baking sheet with parchment paper and fill two shallow bowls, one with water, one with sliced almonds.
6. Lightly wet your fingers in the water, moisten a piece of dough, shape it into a log, and roll it into the sliced almonds. Then, bend it into a 'C' shape (aka a crescent) and transfer it to the baking sheet. Repeat with the remaining dough.
7. Bake for 11–15 minutes, or until the almonds are golden and the cookie edges are lightly browned. Remove from the oven and leave to cool completely.
8. Meanwhile, chop the chocolate and melt it over a double boiler (or microwave in 20-second increments).
9. Line a plate with parchment paper. Dip both ends of the almond crescent cookies into the melted chocolate, transfer to the plate, and chill for 20 minutes (or freeze for a few minutes) until set. Enjoy!

Notes

- I used my homemade **marzipan recipe**, which makes exactly 180 grams. If you're using store-bought marzipan, it often comes in 200-gram packages, and it's perfectly fine to use the full amount.
- Store-bought marzipan is typically a little firmer, so you might need to use more plant milk.