Amandelbroodjes

Ingredients

1 Puff Pastry Sheet
7 oz Almond Paste
1 Egg Yolk
1/2 Lemon (zest only)
1/2 c Sugar
1/4 c Water

Instructions

1.In a medium bowl add the almond paste, egg yolk and lemon zest. Using a hand mixer on low speed to blend it until smooth. Place in the fridge for half an hour to firm up then roll into 6 even sized logs.
2.On a lightly floured surface, cut your puff pastry horizontally once and vertically twice to give you six rectangles.
3.Place an almond paste log in the center of each pastry rectangle, parallel to the short side. Lightly wet one half of the pastry with water, then fold the other half over the almond paste. Press all the edges together to seal. Repeat with all six pastries.
4.Spread the sugar out on a shallow dish. Brush all sides of each pastry with water, then dip them

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into the sugar to coat all the wet surfaces.
5.Place the pastries on a parchment-lined baking sheet. Chill the pastries in the fridge for about 30 minutes.
6.Preheat the oven to 390ÂºF. Bake for 25 minutes, or until golden brown. To get a glossy top, finish under the broiler for a few seconds to melt the sugar.