

**Marokánky**

Ingredients

250 ml cream

150g icing sugar

 20 g fine flour

150 g candied fruit
150 g walnuts or almonds

Process

Put the ingredients (1) into sauce pan, mix them and shortly boil them. Then let it cool a bit - if you are in a hurry, put the sauce pan into a big bown with cold water. In the meantime cut the candied fruit into small pieces and chop the walnuts or almonds. Then add them into the mixture. Use spoon and put little heaps of the mixture on the baking sheet covered with baking paper. Bake them in the preheated oven ( 150 degrees) slowly for about 20 minutes. In the end you can cover them in bitter chocolate but you don´t have to.

 

 