



Trick or Treat

20'
Hands on

4
Portion(s)

1
Difficulty



Ingredients

- 200 g marzipan (almond paste)
- 120 g green sugar paste
- 4 stick(s) [honey sesame bars](#)
- 4 almonds, blanched, whole
- 1/2 teaspoon(s) [black food coloring paste](#)

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|-----------------------|-----------------------------|----------------------------|
| 262 Calories (kcal) | 10.0 Total Fat (g) | 1.1 Saturated Fat (g) | 38.0 Total Carbs (g) |
| 13% | 14% | 6% | 15% |
| 38.0 Sugars (g) | 3.7 Protein (g) | 1.7 Fibre (g) | 4.5 Sodium (g) |
| 42% | 7% | 7% | 75% |

Method

Delightfully eerie treats to share with friends or trick or treaters when they come to your door on Halloween! A delicious sesame candy stick covered with a layer of marzipan and a layer of green sugar paste that looks like a finger! The perfect tricky treat that will make them scream!

- Divide the sugar paste into 4 equal sized pieces that are about 30 g each.
- Divide the marzipan into 4 equal sized pieces that are about 50 g each.
- Roll out the pieces of marzipan into a thin oval shape. You can use a rolling pin or your hands.
- Place a sesame candy stick in the middle, allowing the end to hang out a little.
- Roll it gently to give it a cylindrical shape that looks like a finger, making sure you don't break the sesame candy in the center.
- Roll out the sugar paste into a thin oval shape also, just like the marzipan, using a rolling pin or your hands.
- Cover the marzipan "finger" evenly with the sugar paste.
- Position the whole almonds at the end and press on them gently inward so that they look like finger nails at the end of each finger.
- Use a toothpick or a sharp knife to lightly carve thin lines that look like the lines created over the knuckles on a finger.
- You can also paint the nails black with the food coloring.
- Trick or Treat?