



## baileys confectionery

NIBBLEDISH CONTRIBUTOR

### Ingredients

200 g. marzipan  
icing sugar  
baileys irish cream liqueur

200 g. dark chocolate  
150 g. O'boy / Nesquik chocolate milk powder

### Instructions

these petit fours are traditionally a christmas treat in Denmark, but make them whenever you want to.

1. mix marzipan with app. 1 dl. of baileys liqueur and add icing sugar to thicken the paste  
(it needs to be firm)
2. let it rest in the fridge for 30-60 minutes or over night if possible
3. roll / scoop the marzipan into balls of 2 cm, diameter without heating it with your hands too much
4. melt the dark chocolate
5. cover the balls with melted chocolate and immediatele after roll them in chocolate milk powder
6. leave on a baking sheet to cool completely

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step 5 is really messy, but it's worth it.