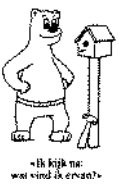
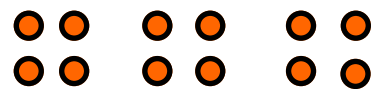


# Marsepeinaardappeltjes

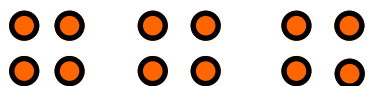
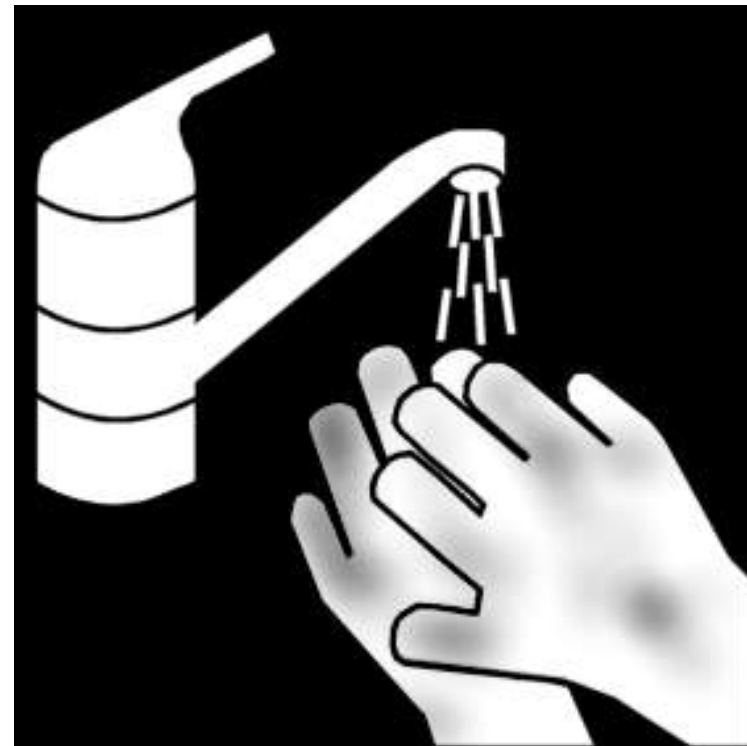




«Ik kijk me:  
wat vind ik ervan?»

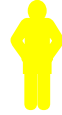
**Klaar ?**

**SMAKELIJK !!!**



# Ingrediënten

- Nesquik (cacaopoeder)
- 6 speculaaskoekjes
- 400 gram amandelpoeder
- 300 gram poedersuiker
- eiwit van 2 eieren
- Kokosschilfers
- Amandelschilfers



# Kookmateriaal

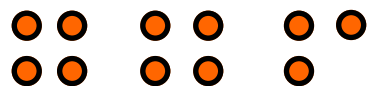
- 2 tassen
- 1 bord
- 1 houtenlepels
- 1 eetlepel
- 1 grote kom
- 5 kleinere kommen
- 1 plasticzak



**Leg de marsepein-  
aardappeltjes op een bord.**



**Stop de marsepein-  
aardappeltjes in de koel-  
kast.  
Laat de marsepein-  
aardappeltjes 2 uur rusten.**



**Giet 3,5 tassen zuivere  
amandelpoeder in de grote  
kom.**

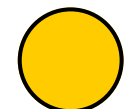
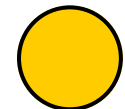
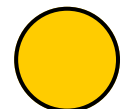
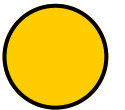
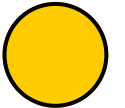
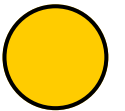


**Voeg 3 tassen poedersuiker  
bij de amandelpoeder in de  
grote kom.**

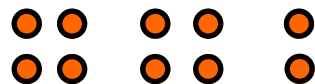




# Rol de marsepeinaardappeltjes in de verschillende ingrediënten.



«Ik doe mijn werk.»



**Roer de amandelpoeder en de poedersuiker door elkaar.**

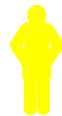


**Scheid het eiwit van het ei-geel.**

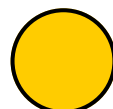
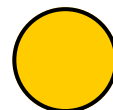
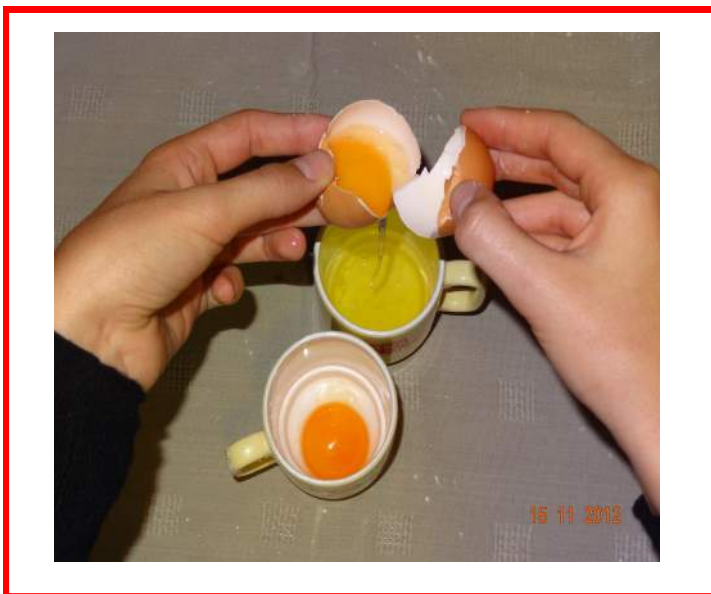




**Rol nu kleine marsepein-  
aardappeltjes.**



**Leg de marsepeinaardappel-  
tjes in een kom.**



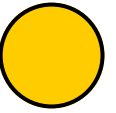
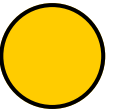
**Voeg de eiwitten bij het geheel in de grote kom.**



**Kneed het geheel tot een stevige bol.**



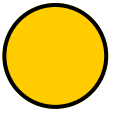
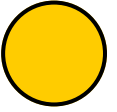
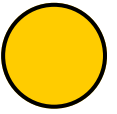
**Maak een worst van het deeg.**



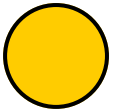
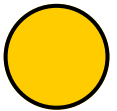
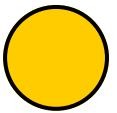
**Verdeel de worst in kleine stukjes.**



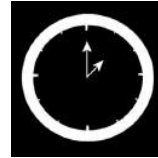
**Laat de marsepein even rusten in de kom.**



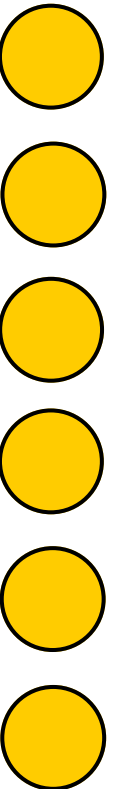
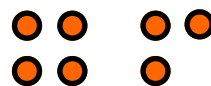
**Neem 6 speculaaskoekjes.**



**Doe 3 eetlepels Nesquik  
(cacaopoeder) in een  
kleinere kom.**



**Doe 3 eetlepels kokosschil-  
fers in een kleinere kom.**

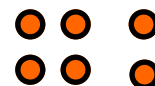
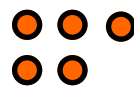




**Stop de speculaaskoeken in de zak en sluit de zak af met een hand.**



**Maak een stevige vuist en plet de speculaaskoeken.**





**Strooi de speculaascrumble  
in een kleinere kom.**



**Strooi de inhoud amandel-  
schilfers in een kleinere kom.**

