

## **DOMINOES**

### **Ingredients for the dough:**

125 gr.        butter  
100 gr.        sugar  
1 small packet vanilla sugar  
50 gr.        corn flour  
150 gr.        flour  
3 teaspoons    baking powder  
                  grated orange peel of one orange  
30 gr.        grinded almonds  
3 tablespoons    milk  
3 tablespoons    cacao powder

### **Ingredients for filling:**

200 gr.        jam (e.g. redcurent,blackcurrent,cherry)  
200 gr.        marzipan paste  
3 teaspoons    rum  
100 gr.        powdered sugar  
350 gr.        cake glaze (dark chocolate)

### **Preparation:**

At first cream the butter with the vanilla sugar. Then you mix the corn flour, the flour and the baking powder and fold it in the butter. Now add the grinded almonds, the orange peel and the milk and mix all together to a smooth dough.

Afterwards you have to halve the dough. One half is mixed with the cacao powder. Afterwards roll both halves of dough (black and white) and put each one on a seperate greased baking tray.

Now each half of dough is baked for 10 to 12 minutes in the preheated oven at medium level at 200 degrees.

Then you warm up the jam and spread half of it on the white dough. Further mix the marzipan paste, rum and the powdered sugar, roll it, put in on the white dough and spread it with the rest of the jam. In the next step you put the black dough on it.

Finally, cut the dough into 30 cubes and cover all cubes with the warmed cake glaze.