



Recipe from: [My Catholic Tradition](#)

Almond Cigars

MAKES EIGHT TO TWELVE

9 oz marzipan

1 egg, lightly beaten

8–12 sheets fib pastry

Melted butter, for brushing

Preheat the oven to 375°F.

Knead the marzipan until soft and pliable.

Put it the marzipan a mixing bowl and mix in the lightly beaten egg.

Chill in the refrigerator for 1–2 hours.

Lightly grease a baking sheet.

Place a sheet of fib pastry on a piece of greaseproof (waxed) paper.

Brush the pastry with the melted butter.

Keep the remaining pastry covered with a damp cloth.

Shape 2–3 tbsp of the almond paste into a cylinder.

Place at one end of the pastry.

Fold the pastry over to enclose the ends of the paste and then roll up to form a cigar shape.

Place baking sheet and make 7–11 more cigars in the same way.

Bake the pastries in the preheated oven for about 15 minutes, or until golden brown in color.

Transfer to a wire rack to cool before serving.

To serve, sprinkle the pastries with a little icing confectioners' sugar.

Serve with strong black coffee, black tea or traditional sweet Moroccan mint tea.