

Almond Brownie Coffins



A large coffin cake embellished with royal-icing flourishes offers a suitably final dessert course for any Halloween feast. (And since it's made with brownie batter, this cake is especially easy to put together.)

Ingredients

Yield: Makes 12 coffins

- 1/2 cup plus 2 tablespoons all-purpose flour, plus more for pan
- 1 teaspoon coarse salt
- 8 tablespoons (1 stick) unsalted butter, cut into pieces, plus more for pan
- 1/2 cup unsweetened Dutch-process cocoa powder, plus more for marbling
- 1 teaspoon pure vanilla extract
- 2 large eggs, room temperature
- 3/4 cup granulated sugar
- 1/4 cup packed light-brown sugar
- 8 ounces dark-chocolate-covered almonds, chopped
- 3 ounces marzipan*

Directions

1. Preheat oven to 325 degrees. Butter an 8-inch square pan, and line it with parchment, leaving a 2-inch overhang on 2 sides. Butter and flour parchment, tapping out excess.
2. Combine flour and salt in a small bowl. Melt butter in a medium saucepan over medium heat. Sift cocoa powder on top of butter, and whisk to combine. Let cool 3 minutes. Gently whisk in vanilla and eggs, then stir in sugars and flour mixture until just combined. Fold in almonds, then spread batter evenly in prepared pan.
3. Bake until the top is firm and set, about 30 minutes. Transfer pan to a wire rack, and let cool for 20 minutes. Remove brownies from pan using parchment overhang, and let cool on wire rack. (Brownies will keep at room temperature for up to 3 days.)
4. Using the large coffin template, cut out brownies. Dust marzipan lightly with cocoa powder, and mix until marbled dark brown. Roll out marzipan to 1/4-inch thickness. Using the small coffin template, cut out 1 marzipan coffin for each brownie. Gently press a coffin on top of each brownie.
5. Fill a pastry bag fitted with the smallest plain round tip with royal icing. Decorate marzipan with small dots around the edges, and apply 1 fleur-de-lis to each coffin with a small offset spatula, securing each with a dot of royal icing.

*Easy Homemade Marzipan



Prep time

5 mins

Ingredients

Serves: Makes about 12 ounces

- 1½ cups blanched almond flour/meal (or blanch, grind and dry your own almonds)
- 1½ cups powdered sugar (sugar-free and diabetic friendly: 1½ cups Swerve Confectioner Sweetener)
- 2 teaspoons quality pure almond extract
- 1 teaspoon quality food grade rose water
- 1 egg white (vegan: use egg substitute or 2 tablespoons corn syrup)

Instructions

1. Place the almond flour and powdered sugar in a food processor and pulse until combined and any lumps are broken up. Add the almond extract and rose water and pulse to combine. Add the egg white and process until a thick dough is formed. If the mass is still too wet and sticky, add more powdered sugar and ground almonds. Keep in mind that it will become firmer after it's been refrigerated.
2. Turn the almond marzipan out onto a work surface and knead it a few times. Form it into a log, wrap it up in plastic wrap and refrigerate.
3. Will keep for at least a month in the refrigerator or up to 6 months in the freezer. Bring to room temperature before using in any recipe.
4. Makes about 12 ounces of marzipan or almond paste