

Dammisugare
Swedish Vacuum Cleaner Cakes
 x8

pure unsweetened cocoa powder 2 tsp/5g
 100g (1 cup) cake or cookie crumbs
 unsalted butter 15g/1 tbsp
 dark rum 1 tsp (5g)
 hazelnut liqueur or other liqueur 2 tsp (9g)
 1) Process or mash by hand all ingredients to form a moist and smooth paste. Shape a ball.

150g dark chocolate 3/4 cup
 low simmer medium low heat
 keep fingers clean
 6) Melt chocolate on bain marie (or short spurts in microwave). Carefully dip one end of all cakes in melted chocolate. Then dip other ends.

7) Allow to set on baking paper, in airtight tupperware (in fridge) 1 hour at least.

30 mins
 1 1/2 cm (1/2 in) diameter
 2) Roll out 1/2 filling to long smooth sausage about 18cm/7in long. Repeat with other 1/2. Chill in fridge.

chill 1 hour
 about 4.7cm/1.9 in
 5) Slice with sharp knife to make log cakes. Repeat steps 3 to 5 with remaining filling and marzipan.

4) Place one filling roll on marzipan. Roll to cover filling and pinch marzipan seams together.

7-8cm/3in
 18cm (7in)
 1/2
 3) Roll out 1/2 marzipan to 2-3mm thick.