

Marzipan

INGREDIENTS:

- 1 cup Almond Paste
- 2 Egg Whites (use dried egg white)
- 3 cups Powdered Sugar
- 1/2 tsp Vanilla Flavor
- Food Color



TOOLS FROM CKSA:

- Gloves
- Marzipan Leaves, if desired

DIRECTIONS:

1. Place almond paste in a bowl and knead until soft.
2. Add egg whites and mix well.
3. Add sugar one cup at a time.
4. Continue kneading and add flavoring.
5. If marzipan sticks to work surface, dust work surface with powdered sugar.
6. Color with food color.
7. Mold into shape and add leaf if desired.
8. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.