

Marzipan

- 1 -- 8 oz. can of almond paste (**not** almond filling)
- 2 -- egg whites
- 3 to 6 cups of powdered sugar
- 1/2 -- teaspoon flavoring (almond or vanilla extract)

Break almond paste into smaller pieces. Then add egg whites and knead with one hand (messy!). Add one cup of powdered sugar at a time while kneading with hand until a smooth not so wet texture is obtained. With the last cup of sugar add the flavoring.

Place on a paper plate, cover with cloth and let stand in the kitchen (not in the refrigerator) overnight. Knead again the next day, since the outside will have dried a little.

You can roll little balls in cocoa powder, or you can pour liquid chocolate over little bars, or you can add food coloring and make all sorts of shapes. If not eaten right away wrap in plastic.