

## 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.

1. Make sure you're starting with almond paste.
2. You might want to open both ends in order to remove the paste easier.
3. Break the paste into smaller pieces. This will make kneading easier.
4. Add two egg whites (large eggs). If some yoke gets in, keep going anyway.
5. Knead the paste with one hand. Using utensils or a mixer is useless...
6. After the paste and the egg whites are mixed, add about a cup of powdered sugar.
7. Knead the powdered sugar into the paste, keep adding powdered sugar and keep kneading the mixture until the mass easily separates from your hand.
8. During this procedure you might want to use a butter knife to scrape the mass from your hand.
9. During the previous kneading, you might have wanted to add a bit of rosewater or vanilla extract, although it's not necessary.
10. Put the marzipan mass on a plate and set it on the kitchen counter.
11. Cover it with a cloth and let it stand overnight. Don't put it in the fridge.
12. The next day knead the mass again since it might have dried a bit on the outside.
13. Then you can roll small pieces in cocoa powder to make "potatoes".
14. You can, of course, also make "pretzels" etc.
15. The "advanced" marzipan maker can also add food coloring to make exotic items.