

Marzipan

For a lighter color use the egg white instead of the whole egg. Use the marzipan as soon as it is made so that it is still pliable.

250 g/8 oz ground almonds

125 g/4 oz sugar

125 g/4 oz powdered sugar, sieved

1 tsp lemon juice

a few drops of almond essence

1 small egg or 1 large egg white

Place the almonds, sugar, and powdered sugar in a bowl. Stir until evenly mixed. Make a 'well' in the center and add lemon juice, almond essence, and enough beaten egg or egg white to mix to a soft but firm dough. Lightly dust a surface with sieved powdered sugar and knead the marzipan until it is smooth and free from cracks. Store wrapped in plastic wrap. Tint with food coloring if required, and use for moulding decorations or covering cakes.