

Marzipan

Ingredients:

1 pound of pure almond paste

1 pound of sugar

½ cup water

½ cup corn syrup

Cut up almond paste into small pieces in a mixing bowl. Set aside.

Combine sugar, water, and corn syrup, and heat to 242° (soft ball stage). Pour sugar water over almond paste. Stir.

Pour out mixture onto a marble slab to cool. As it cools, mix paste using a spoon until it is cool enough to touch. Continue kneading paste until it is smooth.

Mold marzipan paste into fruit shapes and paint with food coloring. Apples, strawberries, grapes, pears, bananas, oranges, and peaches are my favorites. Use a nutmeg grater to make the bumpy skin on the oranges. Use cloves for the blossom ends of oranges and pears. Use cinnamon sticks as stems on apples, strawberries, and pears. Use a modeling knife to make the line in the peaches, and rub a little powdered sugar on them. Press red crystal sugar on the strawberries.

