

# Marzipan (Almond Paste)

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## Ingredients:

340g almond meal (ground almonds)  
450g icing sugar, sifted  
2 eggs  
1 teaspoon almond essence – optional

## Method:

Combine almond meal and icing sugar in a large bowl. Work together with finger tips until well blended. Beat the eggs with a fork until slightly frothy. Add ½ the beaten egg to the almond mixture and mix to a paste. Add the almond extract, mixing thoroughly. Add enough of the remaining egg to make the mixture the consistency of pie pastry. If more liquid is needed a little lemon juice is ideal. Place on a cold surface and knead like you would bread dough, until it is smooth. When ready to roll out, dust your surface and rolling pin with additional icing sugar. Make sure you can lift it off the surface without it breaking apart.

Put melted apricot jam onto top of cake. Flip cake over onto almond paste and cut around with a knife. Flip the cake onto a cake board. You now have the top iced. Cut out widths of dough to now do the sides. Place almond paste on sides, trim to fit. You can do this process many weeks before needed, to help seal in the moisture of the cake. Cover with royal icing or plastic icing in the wee before serving.