

# HOMEMADE MARZIPAN



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2 1/2 cups ground almonds  
5 cups icing sugar  
1 egg white, lightly beaten  
3 tablespoons honey  
A little water

Combine the ground almonds and icing sugar in a bowl. Mix together the beaten egg white and honey and pour it over the nut/icing mixture and rub it into a breadcrumb consistency. Slowly add small amounts of water at a time until comes together into a ball. Cover in cling film and leave it in the fridge.

Recipe posted by Angela Woods Schubach

Photo: Angela Woods Schubach