

Marzipan Candy

Real Marzipan contains at least the same amount of almonds as sugar. It is gluten-free. What I love about Marzipan, in addition to its taste, of course, is its versatility. You can leave it plain, coat or drizzle it with dark chocolate, and even color it with a pinhead of food coloring. Marzipan keeps for a couple of weeks; after that, it may dry out a bit but still tastes good. This recipe makes 32 pieces.

Ingredients:

- 2 cups blanched whole almonds
- 2 1/3 cups confectioners' sugar
- 1 tablespoon rose water (optional)

Grind the almonds in the food processor to a very fine powder. Add the confectioners' sugar and rose water if using (tap water is fine also) and keep grinding until a thick, smooth paste forms. Add drops of water to get the desired consistency but do not overdo it, otherwise your marzipan will become difficult to shape. Scrape down the sides of the food processor bowl frequently to ensure that all the paste is smooth.

Shape and decorate as desired. Store in an airtight container, inserting aluminum foil or wax paper between the pieces, or place them in candy cups.

