

Easy Homemade Marzipan

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Prep time

5 mins

Total time

5 mins

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Serves: Makes about 12 ounces

Ingredients

- 1½ cups **blanched almond flour/meal** (or blanch, grind and dry your own almonds)
- 1½ cups powdered sugar (sugar-free and diabetic friendly: 1½ cups **Swerve Confectioner Sweetener**)
- 2 teaspoons **quality pure almond extract**
- 1 teaspoon **quality food grade rose water**
- 1 egg white (vegan: use egg substitute or 2 tablespoons corn syrup) (see Note)

Instructions

1. Place the almond flour and powdered sugar in a food processor and pulse until combined and any lumps are broken up. Add the almond extract and rose water and pulse to combine. Add the egg white and process until a thick dough is formed. If the mass is still too wet and sticky, add more powdered sugar and ground almonds. Keep in mind that it will become firmer after it's been refrigerated.
2. Turn the almond marzipan out onto a work surface and knead it a few times. Form it into a log, wrap it up in plastic wrap and refrigerate.
3. Will keep for at least a month in the refrigerator or up to 6 months in the freezer. Bring to room temperature before using in any recipe.
4. Makes about 12 ounces of marzipan or almond paste

Notes

Egg white is the traditional moistener. If you're concerned about raw egg white, keep in mind that they are pasteurized. You can also use pasteurized egg whites in the carton if you prefer. If you absolutely must (though it's discouraged), you can use a couple of tablespoons of corn syrup instead (again, not recommended).

Marzipan vs. Almond Paste: Almond paste is softer and is used in baked goods. Marzipan is firmer and is used in making candies/chocolates or as fondant for cakes. Marzipan also uses rose water. To adjust this recipe according to what you're using it for, follow this recipe as instructed for almond paste (I still include the rose water because it tastes amazing), or add an extra ¼ cup or more of ground almonds/almond meal until you reach a firmer consistency (one that you can roll out with a rolling pin without it sticking).