
Treat Time

Marzipan Stars

Prep Time: 10 minutes



Ingredients: 2 c. powdered sugar
2 c. blanched almonds
1 egg white (may substitute 1 3/4 tsp. egg white powder and 2 Tbls. water)
1 tsp. almond extract
1/4 tsp. lemon juice
(Or purchase a 10 oz. can prepared Almond Paste)

Instructions: Grind almonds in blender or food processor until fine. Add the remaining ingredients and mix to make a stiff paste. Knead until smooth and pliable. Divide marzipan into fourths.

Mix a few drops of yellow food coloring into each portion. Let children mold into edible star shapes.