

## Homemade Marzipan

Remember that the fondant mentioned in this recipe is the same fondant used to ice petit four glaze – glazing/icing fondant, not rolled fondant which is used to decorate cakes.

<u>Ingredients</u>	<b>2# 8 oz</b>
Powdered Sugar	1#
Almond Paste	1#
Fondant	4 ounces
Glucose*	4 ounces

\*Glucose is commonly found in cake supply shops. If you cannot find glucose, try using karo corn syrup.

1. Place the ingredients in the mixer in this order: powdered sugar first, then almond paste, then fondant, then glucose.
2. Mix with a paddle until well combined.
3. Remove from the mixer and knead it working it into one piece.
4. Place in a plastic bag to prevent drying out.