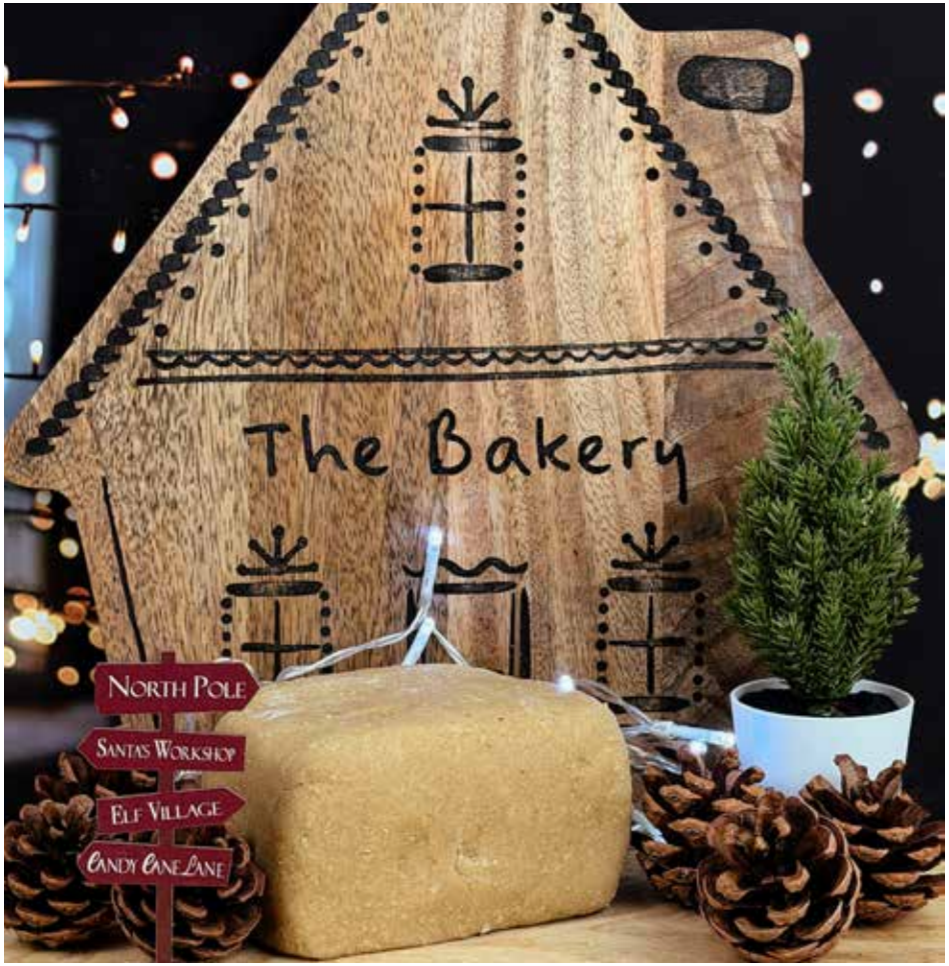
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Marzipan

Sarah's skill: **Easy**

Ingredients

125g golden caster sugar
150g Icing sugar, sieved
275g ground almonds
2 tsp almond essence
1 large egg

Method

1. In a large bowl place the sugar, icing sugar and almonds - mix together.
2. Add the almond essence and egg and mix together with a knife.
3. Once it starts coming together place it on a work surface dusted with icing sugar and knead until smooth.
4. Wrap in cling film and place in the fridge until ready to use. It can also be used straight away.

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