



Cocoa Marzipan

I n g r e d i e n t s :

7 ounces almond paste (available in the baking aisle of most supermarkets)

1/4 cup marshmallow cream

2 tablespoons light corn syrup

1 cup plus 2 tablespoons confectioners' sugar

16 ounces slivered almonds

1/4 cup cocoa powder

P r e p a r a t i o n :

Combine the almond paste, marshmallow cream, and corn syrup in a large mixing bowl. Beat well by hand or with an electric mixer until thoroughly combined. Slowly add 1 cup of the confectioners' sugar and beat until a semifirm dough is formed.

Turn the dough onto a large cutting board or the counter, and knead the dough with the heels of your hand for a few minutes to ensure that all the ingredients are well blended and the marzipan is smooth. Roll dough out to a thickness of about 1/3 inch.

Cut into desired shapes with small cookie cutters and serve.