



## DIY Almond Paste

*You can find packaged almond paste in the baking aisle at most grocery stores. But with some almond flour and a few other pantry staples, do-it-yourself (DIY) almond paste is just 5 minutes away. Follow the simple steps below, and you'll quickly decide you never need to buy almond paste again!*

1  $\frac{3}{4}$  cups (168g) almond flour  
1  $\frac{1}{2}$  cups (170g) confectioners' sugar  
1 large egg white  
 $\frac{1}{8}$  teaspoon salt  
1 to 1  $\frac{1}{2}$  teaspoons almond extract, to taste

Combine the almond flour and confectioners' sugar in the work bowl of a food processor or in the bowl of a stand mixer. Process or mix to blend briefly, just to combine.

Add the egg white, salt, and almond extract, processing or mixing until the mixture comes together and forms a malleable ball.

Remove the almond paste from the processor or mixer, scraping any residue from the sides of the bowl.

Shape the paste into a log or round. Double wrap it in plastic and refrigerate until ready to use.

Store almond paste, tightly wrapped for up to 1 month in the refrigerator, or up to 3 months in the freezer.

Yield: about 1  $\frac{1}{2}$  cups (375g).

