

Almond Paste

Ingredients:

1 ½ cups **Blanched Almond Meal/Flour**
1 ½ cups **Powdered Sugar**
2 tsp **Almond Extract**
1 tsp **Rose Water**
1 large **Egg White**

Metrics:

Yield: 12 ounces

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Directions:

1. Pulse almond flour and powdered sugar in your food processor. Break up any lumps.
2. Add rose water and almond extract. Pulse to mix.
3. Add egg white. Process till comes together in a firm mass/ball.
4. Turn out dough onto work surface. Knead a few times. (Might be a tad sticky... thats okay)
5. Wrap in plastic wrap and put into a closed container.