

Almond Paste

Ingredients:

- 1 2/4 cups Almond Flour
- 1 ½ cups powdered sugar
- ⅛ tsp salt
- 1 large egg white
- 1 - 1½ tsps Almond Extract

Directions:

1. Combine almond flour and powdered sugar in the bowl of your stand mixer. Add in your salt and give it a good mix.
2. Add your almond extract to your egg white and add to your mixing bowl
3. Mix on medium until the mixture comes together.
4. Scrape from your bowl and shape paste into a log or roll. Double wrap it in plastic and refrigerate until you are ready to use.
5. Store tightly wrapped for 1 month in the refrigerator or 3 months in the freezer.