Almond Paste

Ingredients:

- 1 ¾ cups almond flour
- 1½ cups powdered sugar
- ⅛ teaspoon salt
- 1 large egg white
- 1 to 1½ teaspoons almond extract

Instructions:

1. **Mix the dry ingredients:**
   In the bowl of a stand mixer (or large mixing bowl), combine the almond flour, powdered sugar, and salt. Stir or mix briefly to combine.

2. **Add wet ingredients:**
   In a small bowl, whisk the almond extract into the egg white. Pour this mixture into the dry ingredients.

3. **Blend to combine:**
   Using the paddle attachment, mix on medium speed until a thick dough forms. It should be soft but hold together like a paste. If it's too dry, add a few drops of water; if too sticky, sprinkle in a little more almond flour.

4. **Shape and wrap:**
   Scrape the paste from the bowl and shape it into a log or disc. Wrap it tightly in plastic wrap—double wrapping is ideal for freshness.

5. **Chill and store:**
   Refrigerate for at least 30 minutes before using. Almond paste will keep for up to **1 month** in the refrigerator or **3 months** in the freezer when well-wrapped.

Tip: Let the paste come to room temperature before using in recipes for easier handling.