



## ALMOND PASTE

- 1 Pound Almonds
- 2 Cups Sugar
- 1 Cup Water
- 6 to 8 Tablespoons Orange Juice
- 2 to 3 Drops Rose Water

## DIRECTIONS

1. Blanche almonds and grind them four times.
2. Combine water and sugar in a heavy saucepan and cook until the soft ball stage.
3. Add the ground nuts and juice.
4. Rose water can be omitted if needed.
5. Stir until thoroughly blended and creamy.
6. Let the paste cool until you can safely handle it.
7. Knead with confectioners' sugar coated hands and mold into the desired shape.
8. Store in a closely covered jar for 6 to 8 days to ripen.