

Make your own! This old recipe is easy, less expensive and tastes better than store-bought almond paste, which is becoming more difficult to find. Use it in biscuits and cakes.

Almond Paste

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8 oz blanched almonds
8 oz icing sugar, sifted
2 egg whites, unbeaten
2 tsp almond essence

Process almonds to meal and add icing sugar, then egg whites, then almond essence. Mix well after each addition. Form into ball and refrigerate in a tightly covered container for at least 4 days. Makes 1 pound.

From *Heritage Highway Cookery*. Susan Butler's cookbooks *Heritage Highway Cookery* and *Midlands Morsels* are available at <http://www.susanbutler.com.au>.

