



SKYE BLUE

Kitchens

MARZIPAN

(This makes enough to cover the top and sides of 23cm round cake or a 20cm square cake)

What you need:

350g ground almonds
175g caster sugar
175g icing sugar
1 egg
2tsp lemon juice
2 tsp brandy



To Make:

Sieve the icing sugar into a large bowl. Add the remaining ingredients. Mix together to a smooth dough. Knead the mixture in the bowl and shape into a ball. Don't handle the marzipan more than you need to or it will become oily.

To store: wrap the marzipan in greaseproof paper or a plastic bag. Store in a cool place until needed.

FONDANT ICING

(Makes enough to cover a 20cm round cake.)

What you need:

450g icing sugar
1 egg white
50g liquid glucose

To Make:

Sieve the icing sugar into a large bowl. Make a well in the centre and add the glucose and egg white. Beat with a wooden spoon and gradually draw in the icing sugar from the sides. Continue beating until the icing becomes stiff and firm.

If the icing is too soft, knead in more icing sugar.

To store: keeps in an airtight container in the fridge for up to 3 days.