

Bridal Brunch

RECIPES

by Entertaining Expert
Andrea Correale



Stacked Lenox Butterfly Meadow Cake Plates

Marzipan Apples

2 cups granulated sugar
1/8 tsp cream of tartar
4 cups ground almonds

2 egg whites
Powdered sugar for dusting
Green food coloring (diluted in water)

DIRECTIONS

Prepare a workspace by sprinkling powdered sugar over a marble slab, wooden cutting board, or large baking sheet. Fill your sink or a large bowl with cold water.

Place the sugar and 2/3 cup water in a large heavy saucepan and heat gently, stirring, until the sugar dissolves.

Add the cream of tartar and turn up the heat. Bring to a boil and cover, boiling, for 3 minutes.

Uncover and boil until the temperature reaches soft-ball stage, 240 degrees on a candy thermometer.

Place the bottom of the saucepan in the cold water you've prepared, stirring the sugar mixture constantly until it becomes thick and creamy.

Stir in the ground almonds and the egg whites, then place back over low heat and stir for 2 minutes more until the mixture is thick.

Spoon the marzipan onto your prepared work surface, and turn it with a metal spatula until it cools down enough to touch.

Coat your hands in powdered sugar and begin to knead the marzipan, working it until it is smooth and pliant.

Roll your marzipan into an apple shape, thinner at the bottom and rounder at the top.

Press the stem into the side of the marzipan ball to make the apple stem. Use a small artist paintbrush to paint the apples with diluted green food color mixed with water.