

HOW TO MAKE MARZIPAN CARROTS

Marzipan is a sweet paste made of ground almonds and sugar, which is often used to make edible sculptures. It is relatively easy to work with and tastes more pleasant than other edible sculpture mediums, such as fondant. Marzipan carrots can add colourful decoration to carrot cakes, bunny cakes for Easter, or can be eaten on their own as a dessert or sweet snack.

Things you will need:

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7 oz. box of marzipan
Red food colouring paste or liquid
Yellow food colouring paste or liquid
Green cake decorating gel (optional)
10 parsley sprigs (optional)
Toothpick



Method

1. Remove marzipan from the box and knead until it is warm and malleable. To avoid sticky hands, dust powdered sugar on your hands or wear plastic gloves.
2. Make a hole in the centre of the marzipan and add the food colouring. Knead it evenly through the marzipan with your hands until you reach the desired orange colour. Start with a little colour at first, as you can always add more food colouring, but it is impossible to remove it from the marzipan if you start with too much. Be conservative with the red colouring, as too much can affect the flavour of the marzipan.
3. Separate the marzipan into 30 pieces. Make the pieces into balls by rolling the marzipan between your palms.
- 4 Shape the ends of the balls into points, making a cone shape.
5. With the toothpick, press lines into the cones to imitate the texture of a carrot.
6. Add the carrot stems. If you want a realistic-looking carrot, add bits of parsley to the ends of the carrot. If you are placing the carrots on top of a cake or cupcake, draw the stems on with green cake decorating gel.
7. Allow the carrots to air-dry overnight.