

Homemade Marzipan (sugar-free)

Ingredients

- 2 cups almond flour
- 1 egg (beaten) or 2 tablespoons of water
- 2/3 cup powdered sweetener (erythritol, stevia, monks fruit)
- 2 teaspoons pure [almond extract](#)
- 1 teaspoons pure [vanilla extract](#)



Directions

1. Put all ingredients in a food processor and blend until a dough ball forms.
Alternatively, knead with your hands until smooth.
2. Taste and increase sweetener if required.
3. Store in the fridge.

Marzipan Carrots (naturally colored)

Ingredients

- carrot
- powdered sweetener (erythritol, stevia, monks fruit)
- homemade marzipan
- parsley



Directions

1. Knead together a piece of the marzipan with some drops of fresh carrot juice.
You may have to add some more powdered sweetener until the mixture holds its shape.
2. Form into carrots and make indentations with the back of a knife.
3. Put a parsley leaf at the top of the carrot to make it look authentic.