

# Marzipan Biscuits

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*These simple biscuits are perfect for kids parties - they're sweet and very moreish. If you like marzipan, you'll love these biscuits. Why not ice them with some brightly coloured royal icing or get the kids to join in and ice them with you?*

## Ingredients:

500g block marzipan  
100g icing sugar  
20g plain flour  
1 egg white  
1 tsp. rose water or rose essence

## Directions:

1. Knead together the marzipan, sugar, flour, egg white and rose water until smooth.
2. Roll out to 1cm thick and cut into shapes.
3. Line a baking tray with parchment and place the biscuits onto the tray. Put into the fridge and let them set overnight.
4. When you're ready to cook, preheat the oven to 160C and cook the biscuits for 15 minutes or until lightly browned.

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