



Colored Mini-Marzipan Fruits

From *Krista's Recipe Corner*

A simple recipe for some creative Valentine's Day treats.

Marzipan

1 cup whole almonds
3 T. brown rice syrup
2 drops almond extract

Coloring

Beet juice,
carrot juice, & wheat grass juice
Mint leaves for garnish

Boil the almonds in water for 3 minutes. Drain, rinse with cool water and then rub them between the palms of your hands to remove the skins. Mix the blanched almonds with the rice syrup and extract in a blender or small food processor until the paste is smooth yet firm enough to form into small shapes.