



To Make Marchpane Sweetmeats Gilded and Noble

*For feasts, frolics, and guests who cannot resist
sugared things.*

Ye Shall Need:

- *4 tbsp caster sugar
- *4 tbsp almond flour
- *1 tsp rose water
- *½ tsp cinnamon or ¼ tsp beetroot powder (for colour and courtly charm)
- *Fair moulds or a Tudor rose stamp
- *Edible gold dust (for crowning glory)

*Sweet, simple, and
scandalously pretty*

The Making Thereof:

1. Mix all well in a bowl until the sugar stops sulking and the almonds submit.
2. Knead gently until it forms a soft dough – not too wet, not too rebellious.
3. Pinch into small balls and press them into thy moulds, or stamp firmly with a Tudor rose.
4. Trim any unruly edges with a small knife.
5. Brush lightly with gold dust until they look fit for a banquet at Hampton Court.
6. Lay them in a warm, dry place for one or two days, until firm, proud, and ready for serving.

Concerning Storage:

Keep in a tin or lidded jar, stored away from damp. They shall keep for a week or more – though seldom do they survive that long.

