



Marzipan and Almond Paste

There is sometimes confusion between Marzipan, Marzicover and Almond Paste. If marzipan is a paste made out of almonds, are they just the same thing? What are they used for? What is the difference? When do you use which?

While they are all made of almonds, Marzipan, Marzicover and Almond paste are different products. Marzipan/Marzicover is smooth, sweet, and often dyed and molded into shapes. It's also used to cover sweets similar to fondant and can be eaten as is. Almond paste, however, is a coarse product, not as sweet, and mainly used as an ingredient or filling in baked goods.

Marzipan

This is the very best for covering your fruit cakes, modelling figurines or fruits. Ingredients include- Almonds, sugar, glucose syrup, and water, with a ratio of 50% almond and 50% sugar. It can also sometimes contain egg whites. It rolls out very well and colours easily with your favourite gel paste. It can also be shaped for use in chocolates. [McCall's Marzipan #17329](#)

Marzicover

This is an economical product for covering cakes. The ratio of ingredients is 34% almond and 66% sugar. Marzicover is a rich and sweet paste that melts in your mouth. It can be used as an ingredient for baking almond pastries, as a filling, covering and decorating cakes, pastries and molding figurines and shapes. [McCall's Marzicover #8621](#)

Almond Paste

This product is used in baking and chocolate products. Ingredients include- same ingredients as marzipan, but with less sugar and a higher percentage of almonds, with a ratio which varies between 57-66% almond and 43-34% sugar. Sometimes almond extract is added. It does not roll out very well. Generally, you need to mix it with egg whites and sugar or liquor for baking or chocolate centres. Used mainly as a filling in pies and cakes. Bitter almond paste is used to make Italian amaretti cookies.

[McCall's Almond Paste #4168 and #13838](#)

And there you have it—the distinct differences between marzipan, marzicover and almond paste.

Marzipan Figurine Santa

See our Step by step instructions on creating your own Marzipan Santa Claus--perfect for decorating the top of your Christmas cake

Step 1

Make a 15g (1/2oz) marzipan ball for the head. Make indentations for the eyes, nose and mouth. Press in a small ball for the nose.

Step 2

Make a 50g (1 2/3oz) red cone for the body. Cut out white base (1 3/4") and place under body with egg white or gum glue. Press in 4 indentations for buttons. Add buttons.

Step 3

Make 5g (1/6oz) red sausage for arms. Taper ends, cut in half, add a small 1/2" white circle for the cuff and indent for the hands. Hands are flattened marzipan cones. Cut fingers and insert cuffs. Attach arms to the body.

Step 4

Make a 10g (1/3oz) red cone for the hat. Cut white base using a 1" fluted round cutter, place under the hat and press up around sides with a ball tool. Add a white bobble.

Step 5

Put Santa together with egg white or gum glue. With tip #3, pipe hair with royal icing and put hat on top. Pipe eyes, eyebrows, mustache and a beard to create Santa's face.



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