

## Marzipan Pumpkins



Yield: 2 to 3 dozen miniature marzipan pumpkins

*Sculpting with marzipan is really child's play so do not be daunted. Yes, people do create unimaginably lovely creations using marzipan and a fine artist's sculpting skill. But mere mortals and their guests can have fun with it.*

*These delicious treats can be made up to a week ahead and stored in an airtight container before serving.*

### Ingredients:

1 can [Love'n Bake™ Marzipan](#)  
powdered sugar for dusting  
red, yellow, orange and green food coloring  
a table knife



- 1 Tint 1/4 of the Love'n Bake™ Marzipan with green food coloring. Sprinkle it with 4 to 5 drops of the food coloring. (If using paste food color, dip a toothpick into the paste then dab the marzipan with the color.) Knead the marzipan until the color is evenly distributed. These will be for the stems. Wrap it in plastic wrap.
- 2 Divide the remaining marzipan into two pieces. Tint one section an intense orange color using a generous amount of red, yellow and orange food coloring. Knead it well to distribute the color throughout. Wrap it in plastic wrap.
- 3 Tint the remaining marzipan a lighter shade of yellow orange, whatever shade appeals to you. Knead it well to distribute the color throughout.
- 4 To make the pumpkins, use 2 to 3 tablespoons of tinted marzipan for each pumpkin. (If they are irregularly sized, they look more realistic.) Roll the marzipan into a round ball then indent the top slightly with your finger. Press the back of a dinner knife into the top of the marzipan ball. Roll the knife along the ball of marzipan to mark it with a shallow groove from the top to the bottom. Repeat until you have a series of roughly parallel lines and the little pumpkin is covered with grooves.
- 5 For a taller pumpkin, roll the marzipan into a plump log shape. Indent the top slightly with your finger. Press the back of a dinner knife into the top of the marzipan log. Roll the knife along the ball of marzipan to mark it with a shallow groove from the top to the bottom. Repeat until you have a series of roughly parallel lines and the little pumpkin is covered with grooves.
- 6 To make the stems and tendrils, take a knob of green-tinted marzipan. Roll it into a long thin rope. Cut it into 3/4-inch pieces. Roll them into thin ropes to coil into tendrils. Or roll them into fat tubes for the stems.
- 7 Dab the top of each pumpkin with a drop of water. Press a stem and tendril into each pumpkin.
- 8 Cover the pumpkins with plastic wrap or store them in an airtight container where they will stay moist for one week. They may also be frozen for 2 to 3 weeks before serving.