

# Make your own Tudor Sweets!



Elmbridge  
Museum

## You will need:

- Marzipan (or nut free alternative)
- Icing sugar
- Decorations, such as edible glitter, sprinkles or dried fruit
- Cookie cutters and small paper cases (optional)

1. Sprinkle some icing sugar on a board to stop it sticking, then roll your marzipan with your hand until it looks like a ball. It feels just like playdough!

2. Next you need to shape your marzipan. There are lots of different things you can do with it— pop your ball in a paper case, roll it flat and cut out shapes with a cookie cutter, or even mould it into a shape like a chess piece or a castle!

3. Once you are happy with your shape it is time to decorate! Use whatever you can find in your baking cupboard - dried fruits, sprinkles, edible glitter, food colouring. You could even use smaller pieces of marzipan to create patterns, or etch designs on the surface

4.



Now it is time for the best bit - enjoying your delicious Tudor treats!

Tudor cooks made these sweets out of **marchpane** which is very similar to marzipan. Only very rich Tudors were able to afford marchpane, so make sure you savour every bite!