Cocoa Marzipan

Ingredients:
- 7 ounces almond paste (available in the baking aisle of most supermarkets)
- 1/4 cup marshmallow cream
- 2 tablespoons light corn syrup
- 1 cup plus 2 tablespoons confectioners’ sugar
- 16 ounces slivered almonds
- 1/4 cup cocoa powder

Preparation:
Combine the almond paste, marshmallow cream, and corn syrup in a large mixing bowl. Beat well by hand or with an electric mixer until thoroughly combined. Slowly add 1 cup of the confectioners’ sugar and beat until a semifirm dough is formed.
Turn the dough onto a large cutting board or the counter, and knead the dough with the heels of your hand for a few minutes to ensure that all the ingredients are well blended and the marzipan is smooth. Roll dough out to a thickness of about 1/3 inch.
Cut into desired shapes with small cookie cutters and serve.