

Fondant – rolled

Ingredients:

Mini marshmallows	1 package (16 oz)
Water	2 – 5 tablespoons
10x sugar	2 # (sift)
Shortening	4 oz (only for greasing hands)
Food color	optional
Flavoring	optional

Directions:

1. Place marshmallows and 2 tbsp of water in microwave safe bowl. Microwave for 30 seconds on high; stir until mixed well. Continue to microwave using 30 second increments and continue to stir until melted.

***If you are using a mixture, place melted marshmallows into mixer and gradually add 10x sugar until dough forms. Do not add all as it may become too tough. It should be pliable but firm.

***If you do not have a mixture, follow the next step[Ⓞ]

2. Place $\frac{3}{4}$ 10x sugar on top of melted marshmallow mixture and gently fold in. Flavoring can be added at this point if desired.
3. Place shortening into a bowl that you can easily grab it from. Grease your hands and counter GENEROUSLY to keep it from sticking. Turn marshmallow mixture onto counter and begin kneading and adding 10x sugar and re-grease hands.

***If fondant is tearing easily, it is too dry; add more water (about $\frac{1}{2}$ tablespoon at a time) kneading it until it forms a firm, but smooth elastic ball that will stretch without tearing.

4. To color, if opting to, add a little color at a time. You can add color to all or break a part and color the parts you want to.
5. Allow your fondant to sit, double-wrapped overnight. How to wrap it properly: rub a small amount of shortening over the entire fondant ball, then wrap in plastic wrap twice trying to make sure you squeeze out as much air as possible.

Notes:

To prevent sticking when rolling, prepare your surface with solid vegetable shortening or a dusting pouch filled with equal parts cornstarch and powdered sugar. - Fondant picks up dirt and lint easily. Be sure your hands are clean when handling and avoid wearing fuzzy sweaters during decorating. - How to Store: After decorating, store leftovers carefully. Roll into a ball or log shape, coat with a thin film of white vegetable shortening, then wrap in plastic wrap. Place wrapped fondant in an airtight container.