

## Marshmallow Fondant

13.5 oz mini marshmallows  
3Tbs water  
2 tsp almond flavoring (optional)  
Appx 2 lb confectioner's sugar

- ✦ Melt the marshmallows, water and flavoring in the microwave for 1 – 1.25 minutes. Stir until all combined
- ✦ Put about 1 lb of confectioner's sugar into a well crisco-ed bowl. Make a well in the middle and add the marshmallow mix. Mix/ knead (you can use your mixer with dough hook or mix it by hand) until combined, adding sugar as needed until the ball stays together and is no longer sticky and crumbly. Use Crisco for your hands, so the fondant won't stick to them
- ✦ If you put too much sugar (fondant seems a tad dry), add a tsp at a time of water and mix the fondant again until desired consistency
- ✦ Wrap generously in plastic wrap to make sure fondant stays moist for a long time and seal in a zip lock. Keep it in the fridge or freezer. Let the fondant come to room temperature next time you need some for your project.

**Deep/bright colored fondant:** 16 oz. mini marshmallows (or big ones cut into 4 pieces for ease of melting them), 3 Tbsp. water, 3 Tbsp. clear Karo syrup, 6 oz. semi-sweet chocolate chips for black fondant (or other colored chocolate), black food coloring (1-2 tsp), and appx. 1lb. bag of powdered sugar, vegetable shortening.

Put your marshmallows and water in a microwave safe bowl in a microwave on high for 1 minute. Stir mixture and repeat until the mixture is all smooth. Immediately add chocolate chips, and stir until the chips are completely melted. Add karo syrup and stir making sure that all of your syrup is incorporated, scraping sides (I like using wooden spoon and butter knife to help with scraping). Add a good amount of black gel food coloring, stir. Once your mixture is midnight black, start adding powdered sugar until the mixture is thick. Grease your hands liberally with Crisco and knead fondant until you reach desired consistency. For storage, wrapped your fondant in saran wrap very good and stored in an airtight container in the fridge or freezer.

**Restore hard fondant to pliable stage:** microwave your hard fondant for 10-15 seconds at a time (the time depends on the amount of fondant you've got) until it starts to become semi-soft (the middle will become much warmer/hotter than the outside). Using vegetable shortening on your hands start knitting the fondant until all the hard lumps disappear, and it has smooth touch and look.