

Rhonda's Ultimate Marshmallow Fondant

I got this recipe from cakecentral.com I love it and use it almost exclusively as my fondant of choice. I think it tastes so much better than commercially prepared fondants.

15 oz. mini marshmallows
2 T water
1/2 tsp salt
2 tsp lemon juice (fresh or bottled)
2 tsp light corn syrup (helps w/ pliability)
1 tsp vanilla
1/2 tsp lemon extract
2 lbs (approx 7 C) confectioner's sugar, sifted
1/2 C Crisco or vegetable shortening

Instructions

1. Grease microwave proof bowl w/ Crisco. Also grease wooden or heat proof spoon. Pour marshmallows and water into bowl. Microwave for approximately 2 minutes stopping and stirring at 40 second intervals. Mixture should be soupy.
2. Take out of microwave and immediately add corn syrup, lemon juice, salt and extracts. Stir well. Sift confectioner's sugar into mixture, one cup at a time. After approximately 5 cups, grease your hands well with Crisco and knead the mixture in the bowl. Add the sixth cup and continue to knead. Now grease your work surface well and turn mixture out of bowl onto counter. Sift remaining sugar, regrease hands, and knead well. If mixture seems soft, add one additional cup of powdered sugar.
3. Shape into a mound and put a coating of crisco on outside. Double wrap in cling wrap and insert into ziplock bag. Press air out of bag and seal. Allow to rest overnight, but, can be used after sitting for a few hours.

Brendy's Cakes

<http://www.brendyscakes.com/index.html>

