



Marshmallow Fondant

INGREDIENTS: (makes about 1 1/2 lbs of fondant)

- 4 cups mini marshmallows (half of a 16 oz. bag)
- 4 cups powdered sugar- plus a little for dusting.
- 2 tsp water
- 1/2 teaspoon of clear vanilla
- gel colors to color fondant as desired

DIRECTIONS:

- Place your mini marshmallows and water into a large mixing bowl and microwave on high for about one minute- until they are puffy and melted.
- Stir them together with a rubber spatula until they are completely smooth (if not melted completely, put them back in the microwave on high for 5-10 seconds).
- Add clear vanilla and mix well.
- Add about 1/4 of the powdered sugar, stir until smooth, add another 1/4 and stir. It will become difficult to stir and very sticky.
- Pour the rest of the powdered sugar onto a clean counter or cutting board.
- Scrape the sticky fondant mixture out of the bowl and onto the powdered sugar and begin to knead it together with clean hands. It will gradually become like a smooth clay consistency. Use a metal scraper to keep it from sticking to the counter/ board.
- This can now be colored with gel, rolled out and cut, or stored (tightly wrapped) in the fridge for about one week.