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## Easy Marshmallow Fondant

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When making my own my favorite recipe is marshmallow fondant -- and the trick is in the mixing, not just the ingredients.

**1 bag (one pound) mini marshmallows (according to some, store brands such as Wal-Mart or Smart N Final work best)**  
**2 T warm water**  
**2 T shortening**

Spray or grease with shortening **one large microwaveable bowl** and a strong **wooden spoon**. In bowl, Combine water, shortening and marshmallows and microwave 1 1/2 minutes, stir, then microwave 30 seconds longer (if necessary) and add:

**Flavoring, 1 tsp** - butter and/or vanilla, raspberry, etc.

**a few drops of citric acid or a pinch of citric acid powder**, optional (avail. at Whole Foods or Barbara's), use only for tart flavors

In a **second large bowl** place 1 lb of the sugar. Make a well in the center and add marshmallow mixture. Grease a wooden spoon with spray or shortening and stir mixture, allowing the marshmallow sticky mass to "bring in" the sugar from the sides. When mixture becomes stiff, or if lumps look like they're going to form, turn out onto clean work surface and knead in powdered sugar, flipping dry sugar from underneath to top, and knead in just as much sugar as the mixture needs to lose its stickiness. You may not need all of the sugar!! Mine usually takes about 1 1/2 pounds. Keep your fingers together to keep the sticky mess from getting between them. Fondant is ready when you can stretch it and roll it out without it sticking to work surface. Use fresh and very slightly warm whenever possible. May be microwaved for 5 seconds on high to restore softness. Fondant may be kept, tightly sealed, for several weeks or frozen indefinitely. Blends very well with commercial fondant or homemade rolled buttercream / modeling chocolate.

Makes 3 pounds.