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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 16 oz bag large marshmallows (I prefer Kraft brand) or 1 1/2 10 oz bags**  
**1 2 lb bag powdered sugar minus 1 cup (or 7 cups sifted powdered sugar) — set this cup aside for rolling out when decorating**  
**2 T warm water**  
**¼ cup (2 oz.) shortening (Crisco)\***  
**1 tsp flavoring (optional)**  
**½ tsp glycerine (optional – prevents quick-drying)**  
**1 packet unsweetened Kool-Aid drink mix (optional)**  
**1/8 tsp citric acid powder (Fruit Fresh) (optional—used only for tart flavors)**

Spray or grease with shortening **one large microwaveable bowl**. Dump in water, shortening and marshmallows and microwave 1 1/2 minutes and stir well. If necessary microwave in 15 second intervals until smooth. Then add flavorings and/or drink mix and stir well.

Place 1 cup of the sugar on your work surface. In a **second large bowl** place the remaining 6 cups of 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 start to form, grease hands with shortening and turn out onto clean work surface and knead in powdered sugar, flipping dry sugar from underneath to top. To conserve sugar you can use what's left in the bowl and sift it through a strainer onto the counter. 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. Fondant will be slightly warm and may still be a little sticky. Let rest until room temp before using. When cooled it may be microwaved for just 5 seconds 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 2 1/2 pounds.

\*Less shortening means tighter, drier fondant (2 Tbsp minimum) – which dries quickly and holds up well for modeling. More shortening means softer fondant. 1/3 cup will create a very soft, pliable texture similar to PlayDoh. The softer the fondant the stickier it is when serving a cake. Soft/sticky fondant works exceptionally well for cookies: just "glue" to cookie with a little piping gel.



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