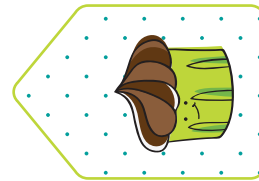
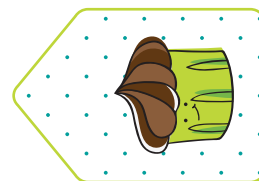
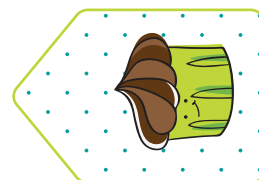
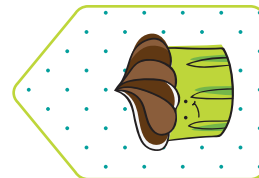
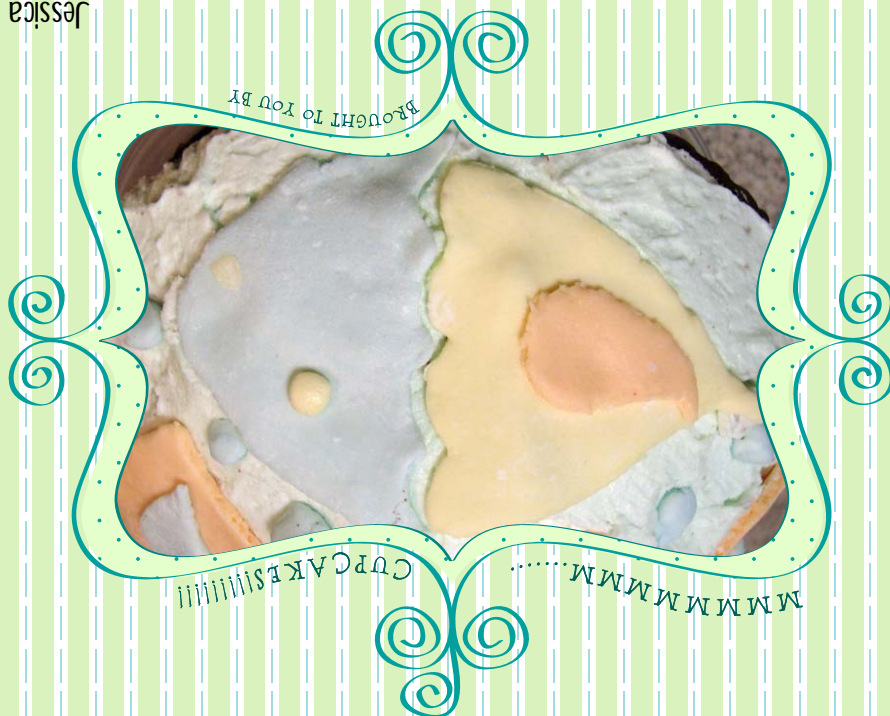




Jessica



## MARSHMALLOW FONDANT

- 16 oz white mini marshmallows (1 bag)
- 2-5 tablespoons of water
- 2 pounds confectioner's sugar (1 bag)
- ½ cup solid vegetable shortening

1. Melt marshmallows and 2 tablespoons of water in microwave for 30 seconds. Open microwave and stir. Repeat 30 second cycles until it is melted (about 2 ½ minutes). Remove from microwave and top the marshmallow mix with ¾ of the powdered sugar.
2. Grease your hands (palms, between fingers, back of hands) and counter GENEROUSLY. Dump the marshmallow/sugar mixture onto the greased counter.
3. Knead the pile. Pull the confectioner's sugar to the center as you continue to knead. [you'll feel overwhelmed like this will never end. Just keep kneading and trust me, eventually it will all come together.
4. Add the rest of the powdered sugar and knead some more. Re-grease your hands and counter when fondant begins to stick again. If the mix is tearing easily, it is too dry; add ½ tsp of water at a time and continue kneading. If tiny bits of dry powdered sugar are visible, continue kneading and add a few more drops of water. After about 8 minutes, it should start resembling fondant.
5. Fondant is best if left double wrapped overnight; however, same day use is fine. Prepare fondant for storing by coating it with a good layer of shortening, wrap in plastic wrap and put in a Ziploc bag. Squeeze out as much air as possible.