

## Rolled Fondant

This recipe is used to make fondant for covering cakes. Remember to use paste food coloring to color and to always grease your work surface before using.

Ingredients		
Gelatin	1 tablespoon	10 grams
Water	3 tablespoons	1 ½ ounces
Corn syrup	½ cup	5 ¾ ounces
Glycerine*	1 tablespoon	18 grams
All-Purpose Shortening	2 tablespoons	¾ ounce
Sifted Powdered Sugar	8 cups	2#

\*Food safe glycerine can be found in most baking supply stores and at Michael's

1. Bloom the gelatin with the water by combining the two ingredients in a small to medium sized pot. Allow the gelatin to sit for about 5 minutes.
2. Melt the bloomed gelatin over a very low heat. Do not boil.
3. Once the gelatin has melted add in the corn syrup and glycerine and stir well. Then add in the shortening and stir until melted.
4. Place the powdered sugar in a large bowl and make a well in the center. Add the gelatin mixture and stir with a lightly greased (little bit of shortening) wooded spoon until blended. Once the mixture becomes too difficult to stir, use your hands (lightly greased with a little bit of shortening) and knead until most of the sugar has been incorporated.
5. Turn out onto a lightly greased work surface and continue to knead until smooth and satiny.
6. You can use a few drops of water or more powdered sugar to adjust the consistency of the fondant if necessary.
7. Fondant is ready to use but it is recommended to allow the fondant to rest for a few hours, tightly covered with plastic wrap and stored in an air-tight container. Store at room temperature.