

## Marshmallow Fondant



Marshmallow Fondant is an easy fondant made of marshmallows, water, and powdered sugar. It's simple to make. You can use marshmallow fondant as you would regular fondant. Be warned that it tends to get sticky in moist places.

Ingredients:

- 3 bags (10.5 oz. Each) of marshmallows
- 4 pound powdered sugar plus extra for dusting
- 1/2 cup water

Preparation:

1. Dust your counter or a large cutting board with powdered sugar. Place the marshmallows and the water in a large microwave-safe bowl. Microwave on high for 1 minute, until the marshmallows are puffy and expanded.
2. Stir the marshmallows with a rubber spatula until they are melted and smooth. If some unmelted marshmallow pieces remain, return to the microwave for 30-45 seconds, until the marshmallow mixture is entirely smooth and free of lumps
3. Add the powdered sugar and begin to stir with the spatula. Stir until the sugar begins to incorporate and it becomes impossible to stir anymore.
4. Scrape the marshmallow-sugar mixture out onto the prepared work surface. It will be sticky and lumpy, with lots of sugar that has not been incorporated yet--this is normal. Dust your hands with powdered sugar, and begin to knead the fondant mixture like bread dough, working the sugar into the marshmallow with your hands.
5. Continue to knead the fondant until it smoothes out and loses its stickiness. Add more sugar if necessary. Once the fondant is a smooth ball, it is ready to be used. You can now wrap it in cling wrap to use later. Well-wrapped fondant can be stored in a cool room or in the refrigerator.