

Fondant Icing Recipe

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Prep. time : 5 minutes

Cook time : 15 minutes

Ready in 30 minutes

Level : Basic

Ingredients:

- Sugar 500g (1.1lbs)
- Water 175g (6oz)
- Glucose syrup 100g (3.5oz)

Directions

1. Put the water and sugar into a saucepan, put a lid on and bring to boil.
2. Add the glucose and continue cooking.
3. Put the probe of a digital candy thermometer into the syrup, and cook until it reaches 112°C -115°C (233°F-239°F) for softer fondant, or 117°C-120°C (242°F-248°F) for firmer fondant.
4. Pour the syrup into a bowl of a stand mixer fitted with paddle attachment and when it cools down to 37°C (98°F) mix it on low speed.
5. The mixture will form fine small crystals and become dough like in pure white color.
6. While it is still warm, wrap it in cling film and leave to rest for 24 hours before use. The optimal temperature for using fondant is 30°C-34°C (86°F-93°F). If heated on higher temperatures, it loses the shine because its structure changes.