

Marshmallow Fondant Recipe

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Prep. time : 10 minutes

Ready in 10 minutes

Level : Basic

Ingredients:

- Marshmallows 150g (5.3oz)
- Water 25ml (1.5Tbsp)
- Powdered sugar 300g (10.6oz)

Directions

1. Put marshmallows and water into a bowl and microwave it on low heat for 5-10 seconds. Stir and repeat until everything is melted.
2. Add powdered sugar. Stir the mixture with a wooden spoon greased with some butter or shortening until incorporated.
3. Put the marshmallow and sugar mass on the counter and knead it until uniform. If the mixture is too sticky, add some more powdered sugar. You can grease your hands and counter with some shortening if you don't want to add more sugar.
4. Seal the fondant in an airtight bag or wrap it in plastic foil and leave it to rest overnight.