

Marshmallow Fondant



Serves	1
Prep time	3 hours, 10 minutes
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Glutamates , Preservatives , Salicylates
Suitable for	RPAH Elimination Diet - Low Chemical / Failsafe
Meal type	Ingredient
Misc	Pre-preparable , Serve Cold
Occasion	Birthday Party , Formal Party , Special Occasions
Website	Domestic Diva Unleashed

Ingredients

- 600g pure icing sugar (sifted)
- 225g marshmallows (Pascall's white, or other suitable marshmallows)
- 1 1/2 teaspoon water
- Extra pure icing sugar

Directions

To prepare:

1. Place the marshmallows and water into a microwave proof dish and cook on high for 30 seconds. Remove the bowl and stir well. If the marshmallows have not completely melted, cook them for another 30 seconds then stir again.
2. Add the icing sugar to the marshmallows and stir until well combined.
3. Line a small bowl with cling wrap and sprinkle with some extra icing sugar. Pour the fondant into the bowl and wrap tightly with the cling wrap, removing as much air as possible. Place into a zip lock bag or wrap in a second piece of cling wrap and place in the fridge. Allow to rest for at least a few hour before using.
4. The fondant can also be made up to several weeks in advance and stored in the fridge until ready to use.

To use:

5. Allow the fondant to come up to room temperature once removed from the fridge.
6. Sprinkle some icing sugar onto a prepared work surface and your hands. Knead the fondant until it is smooth and no longer sticky; add a bit more icing sugar if necessary. If it gets too hard, 10 seconds in the microwave will soften it up.
7. Once it's smooth the fondant is ready to roll or shape.

Note

Low Chemical / Failsafe