

#1

1 cup powdered sugar

1 tbsp. butter or shortening

1 tbsp. milk or water

Mix all ingredients together until very firm, then use a rolling pin, and roll the fondant out on wax paper, then put on cake when done.

(when done, is softer than typical fondant, may crystalize)

#2

- 1 16oz bag of mini marshmallows
- 3 tablespoons of water
- 2 lbs. powdered sugar and optional flavoring

How to make fondant very easy, all you do is put the marshmallows in a microwave safe bowl, add the water, and put it into the microwave for **2 minutes**.

Stir marshmallows making sure it's all melted, then add your flavoring and powdered sugar to your liking. Knead dough on a **powdered sugar surface** and keep adding powdered sugar to make dough less sticky and more workable. There you have it!