



# Cake & Sugar Art

## FONDANT ICING

1/4 cup water  
5 cups pure icing sugar (sifted)  
1 1/2 cups pure icing sugar (sifted) extra  
1 tablespoon gelatin  
3 tablespoons liquid glucose or corn syrup  
1 tablespoon glycerin

### METHOD

1. Place the water in a small saucepan, add the gelatin and allow to sponge for 2 - 3 minutes.
2. Stir the mixture over a low heat until gelatin is dissolved. DO NOT BOIL.
3. Remove from the heat and add the glucose or corn syrup and glycerin.
4. Stir to combine the ingredients and allow to cool to just hotter than finger temperature.
5. Place 3 cups of icing sugar in a glass bowl
6. Make a well in the center of the sugar and add the liquid.
7. Stir well.
8. Add sugar until the mixture becomes too stiff to stir
9. Transfer fondant to a surface which is well dusted with sifted icing sugar, and knead in more icing sugar until the fondant comes away from your fingers without sticking.
10. The Correct consistency is reached when the fondant just begins to sag when held between two open hands.
11. Wrap the fondant in a plastic bag and store in a sealed plastic container until needed.
12. If the fondant is stored for more than a day it will be difficult to work with. Reheat it slightly in a microwave to improve the quality.