

# A Recipe From *tikkido*

## Rolled Fondant Recipe

<https://tikkido.com/blog/how-to-make-fondant>

### Rolled Fondant Ingredients:

- 2 pounds powdered sugar, sifted
- 1/4 cup cold water
- 1 Tablespoon unflavored gelatin
- 1/2 cup clear corn syrup (can also use glucose)
- 1 1/2 Tablespoons vegetable glycerine
- 1/4 teaspoon salt
- 1 teaspoon butter
- 1 teaspoon vanilla extract (or whatever flavoring you prefer)

### Instructions

1. Put water in a small saucepan, and rain the gelatin evenly over the surface of the water. Let sit and soften for five minutes.
2. Sift powdered sugar in a large bowl, and use a spoon to create a well in the center of the sugar.
3. Heat the softened gelatin over medium heat just until it liquifies--do not let boil!
4. Remove from heat, and stir in the corn syrup, glycerine, salt, vanilla, and butter until well combined.
5. Pour the mixture in the well in the center of the bowl of powdered sugar. Mix with a spoon or spatula until cool enough to handle, then knead the mixture together until the fondant is smooth and pliable but stiff.
6. To store, cover with a thin layer of vegetable shortening (like Crisco), wrap in cling wrap, and place in a ziplock bag with as much air removed as possible.

