



THE ULTIMATE MARSHMALLOW FONDANT

1/4 cup vegetable shortening (Crisco)
1 pound of white mini marshmallows
1 teaspoon clear vanilla flavor

1 teaspoon butter flavor
2 tablespoons water
2 pounds powdered sugar

Grease inside of a large microwavable bowl with solid vegetable shortening (Crisco™).

1. Put marshmallows, flavorings, and water into the bowl. Microwave on high for 60 seconds. If marshmallows are completely melted, you're ready to move on. If not, stir and return them back into the microwave for 30-second intervals – stirring after each - until the marshmallows are completely melted. ***Note:** Be careful with this first step. The melted marshmallows can get extremely HOT!



2. Put powdered sugar into large mixing bowl. Fit stand mixer with dough hook. (If not using a stand mixer, use a wooden spoon.) Add liquefied marshmallow mixture to powdered sugar. Process at low speed until well incorporated, then turn speed up slightly and allow dough hook to “knead” mixture until sugar is fully blended into the liquid. [Click here to watch it done.](#)



3. Turn your Fondant out onto your work surface that has been dusted with equal parts of cornstarch and powdered sugar. Make sure your hands are well greased too. (If fondant is still sticky, knead in some more powdered sugar.) Knead fondant into a loaf. Wrap it tightly in plastic wrap and let cool for at least one hour before using. [To watch the process, click here.](#)



To store, wrap your fondant in plastic wrap and put it in a re-sealable plastic bag. Squeeze out as much air as possible. Marshmallow Fondant will keep very well in the refrigerator for weeks.