

Covering Cakes in Fondant



with Stephanie Lawshe

Supplies

- Fondant
- Powdered Sugar
- Shortening
- Vinyl Gloves
- Fondant Smoothers
- Large Rolling Pin
- Pairing Knife, Razor or X-ACTO Knife
- Small needle (use this to pop any air bubbles)
- Cake Dummy or Real Cake :)



Marshmallow Fondant Recipe - step by step pics on following pages

adapted from Liz Marek of Artisan Cake Company LMF Recipe

- 2 lbs sifted powdered sugar
- 1 lb mini marshmallows - Make sure you are using the 1lb bag or weighing out a whole pound from two bags. Not all bags are 1 lb.
- 2 Tablespoons water (use only two if it is very humid in your area)
- 1/2 cup Shortening
- 2 Tablespoons of Glucose Syrup
- 1.25 lbs of Wilton fondant or any other brand pre-made fondant (if you buy the 5 lb Wilton box, use one half of one of the packages, if you buy the 1.5 lb Wilton box, use the whole package)
- Extra powdered sugar for kneading

Tools:

- Stand Mixer
- Large plastic bowl
- Spatula
- Dough hook

Melt down 1 lb of marshmallow in large plastic bowl. Start with 1 minute, then stir, then heat in 30 second intervals until well melted and puffy. (I usually do two more intervals of 30 seconds after the first minute)

After fully heated, without stirring, pour 3 Tablespoons of water over the marshmallows and use a spatula to release the marshmallow from the bowl, letting the water move under and between the marshmallow and the bowl. The idea is to get the marshmallow unstuck from the bowl and pour it into the mixing bowl, not to stir at this point.

Add the shortening and Glucose Syrup into the marshmallow and turn on mixer with dough hook attached.

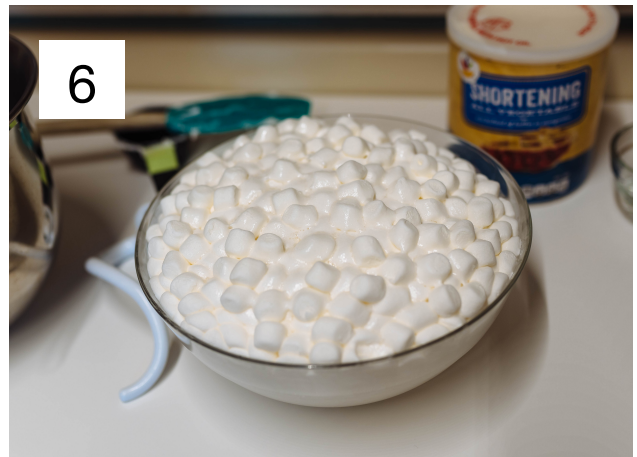
Add one cup at a time of the sifted powdered sugar. Let mixture stir until shortening and powdered sugar is fully incorporated and smooth. Add enough powdered sugar until the mixture turns into a soft dough. There should be about a quarter of the powder sugar left.

At this point, heat up the wilton fondant in the microwave for about 40 seconds or until softened. Add a couple more cups of powdered sugar to the mixture until it begins to release from the bowl (using a spatula to guide the mixture away from the bowl helps).

Put a little shortening on your hands and pull the mixture off the hook and put the whole lump into the leftover powdered sugar in the bowl. Add the wilton and then knead inside the bowl, turning the mixture over and over itself until combined.

Store in a plastic ziplock bag or use roll out and use right away.

To make black, red, brown, purple or any other dark color fondant omit two tablespoons of water and during the first part of the mixing stage, add roughly two tablespoons of food color gel. Makes sure to add pre-colored fondant to the marshmallow mixture if you want a deep rich color. If you use only color gel the color should look slightly light because it will deepen in a few hours.







Super Easy Swiss Meringue Buttercream

- 1 cup pasteurized egg whites (They come in a carton)
- 2lbs (8 cups) powder sugar
- 2lbs (8 sticks) unsalted butter, room temperature
- 1 tsp of sea salt (optional)
- 1-2 tablespoons vanilla extract or any other flavor of your choice

Instructions

1. Place egg whites and sugar in a stand mixer.
2. Attach the WHISK and combine ingredients on low and then whip on high for 5 minutes (I use a timer).
3. Once the meringue is light, white, fluffy and shiny, add the butter in chunks. Add in salt and vanilla.
4. Whip on high for 8-10 minutes until its very white, light and smooth.

Tips:

- If the meringue is not fluffy enough, beat for another minute or two before adding the butter
- Make sure your butter is at room temperature and is very soft. Otherwise it won't mix well into the meringues. If your butter is not soft enough you can soften in the microwave 10 seconds at a time... make sure to not melt it though.
- When you add the butter to the meringue its going to look clumpy. Make sure to whip it until it is smooth.
- The longer you whip the buttercream the smoother it will get. That may take longer depending on what type of mixer you are using.
- To color your buttercream, use gel colors only. Some great brands are AmeriColor and Wilton.

Resources

Where to buy tools

- Frans Cake and Candy - www.franscakeandcandy.com
 - Quilt Embosser
 - Sugar Pearls
 - Fondant Smoothers
 - Faux/Dummy Cakes
 - Satin Ice Fondant
 - Gel Colors
 - Piping Gel (used to attach pearls to cake)
 - Rolling Pin
- Global Sugar Art - www.globalsugarart.com
 - Satin Ice Fondant
 - Fondant Smoothers
 - Sugar Pearls
- CK Products - www.ckproducts.com
 - All Supplies listed
- Sugar Delites - www.sugardelites.com
 - All Supplies listed
- Flour Confections - www.flourconfections.com
 - All supplies listed
- Amazon - www.amazon.com
 - Fondant Smoother Set - https://www.amazon.com/dp/B07J5YL9NL/ref=cm_sw_em_r_mt_dp_U_E-IPCbQ7GFXA3
 - Large Rolling Pin

* If you have any questions, please feel free to email me at sweetlilmorsels@gmail.com