



Cake Fondant

 Vegetarian  Gluten Free

READY IN



15 min.

SERVINGS



14

CALORIES



305 kcal

DESSERT

Ingredients

- 0.5 cup butter
- 6 cups confectioners' sugar as needed
- 0.7 cup condensed milk sweetened
- 1 dash vanilla extract

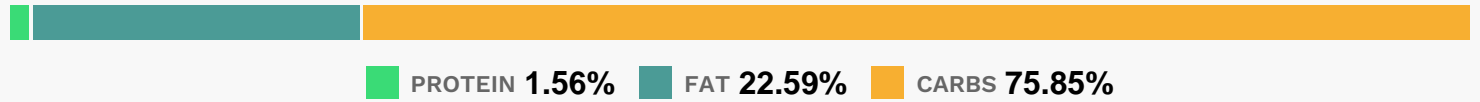
Equipment

- mixing bowl

Directions

- Mix butter, sweetened condensed milk, confectioners' sugar, and vanilla extract in a mixing bowl until fondant has the consistency of modeling clay. If fondant is too moist, knead in additional confectioners' sugar.
- Roll out on a work surface generously dusted with confectioners' sugar to desired thickness.

Nutrition Facts



Properties

Glycemic Index:7.93, Glycemic Load:4.84, Inflammation Score:-1, Nutrition Score:1.4126087096722%

Nutrients (% of daily need)

Calories: 304.98kcal (15.25%), Fat: 7.84g (12.07%), Saturated Fat: 4.97g (31.04%), Carbohydrates: 59.26g (19.75%), Net Carbohydrates: 59.26g (21.55%), Sugar: 58.23g (64.7%), Cholesterol: 22.38mg (7.46%), Sodium: 71.66mg (3.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.22g (2.44%), Vitamin A: 241.5IU (4.83%), Calcium: 43.84mg (4.38%), Vitamin B2: 0.07mg (4.3%), Phosphorus: 38.81mg (3.88%), Selenium: 2.55µg (3.64%), Potassium: 57.04mg (1.63%), Vitamin E: 0.21mg (1.41%), Vitamin B12: 0.08µg (1.3%), Vitamin B5: 0.12mg (1.18%)