



## Quick Pour Fondant Icing



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



25 min.

SERVINGS



4

CALORIES



734 kcal

FROSTING

ICING

## Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 6 cups confectioners' sugar sifted
- ☐ 2 tablespoons plus light
- ☐ 0.5 cup water

## Equipment

- ☐ baking sheet
- ☐ sauce pan
- ☐ wire rack

☐ spatula

## Directions

- ☐ In a saucepan, combine confectioners' sugar, water and corn syrup. Cook over low heat, stirring constantly, until it reaches a temperature of 92 degrees F (33 degrees C.)
- ☐ Mixture should be thin enough to pour, but thick enough to coat cake. Stir in the almond extract.
- ☐ To cover cake: Frost cake smoothly with buttercream and place on a cooling rack with a cookie sheet underneath.
- ☐ Pour fondant over iced cake, flowing from center and moving out in a circular motion. Touch up sides with a spatula.

## Nutrition Facts



## Properties

Glycemic Index:4.75, Glycemic Load:1.61, Inflammation Score:2, Nutrition Score:0.31956521227308%

## Nutrients (% of daily need)

Calories: 734.21kcal (36.71%), Fat: 0.02g (0.03%), Saturated Fat: 0g (0%), Carbohydrates: 188.21g (62.74%), Net Carbohydrates: 188.21g (68.44%), Sugar: 184.61g (205.13%), Cholesterol: 0mg (0%), Sodium: 11.99mg (0.52%), Alcohol: 0.34g (100%), Alcohol %: 0.2% (100%), Protein: 0g (0%), Vitamin B2: 0.04mg (2.07%), Selenium: 1.16µg (1.65%)