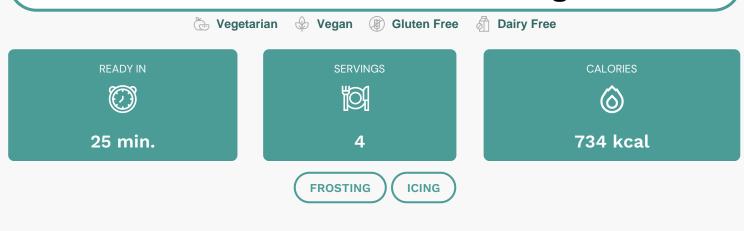


Quick Pour Fondant Icing



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			
	PROTEIN 0 % FAT 0.03 % CARBS 99.97 %		
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: Og (0%), Carbohydrates: 188.21g (62.74%), Net Carbohydrates: 188.21g (68.44%), Sugar: 184.61g (205.13%), Cholesterol: Omg (0%), Sodium: 11.99mg (0.52%), Alcohol: 0.34g (100%), Alcohol %: 0.2% (100%), Protein: Og (0%), Vitamin B2: 0.04mg (2.07%), Selenium: 1.16µg (1.65%)