



Rolled Fondant

 Gluten Free  Dairy Free

READY IN



35 min.

SERVINGS



5

CALORIES



972 kcal

Ingredients

- 8 cups powdered sugar sifted
- 0.3 ounce gelatin powder unflavored
- 0.5 cup glucose syrup
- 2 tablespoons shortening
- 1 teaspoon vanilla extract
- 0.3 cup water cold

Equipment

- bowl
- double boiler

wooden spoon

Directions

Combine gelatin and cold water; let stand until thick.

Place gelatin mixture in top of double boiler and heat until dissolved.

Add glucose and glycerin, mix well. Stir in shortening and just before completely melted, remove from heat and stir in vanilla.

Mixture should cool until lukewarm.

Place 4 cups confectioners' sugar in a large bowl. Make a well in the center and using a wooden spoon, stir in the lukewarm gelatin mixture.

Mix in sugar and add more a little at a time, until stickiness disappears. Knead in remaining sugar. Knead until the fondant is smooth, pliable and does not stick to your hands. If fondant is too soft, add more sugar; if too stiff, add water (a drop at a time). Use fondant immediately or store in airtight container in fridge. When ready to use, bring to room temperature and knead again until soft.

Nutrition Facts

PROTEIN 0.49% **FAT 4.66%** **CARBS 94.85%**

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:2, Nutrition Score:0.63347825780511%

Nutrients (% of daily need)

Calories: 972.39kcal (48.62%), Fat: 5.12g (7.88%), Saturated Fat: 1.28g (8.01%), Carbohydrates: 234.52g (78.17%), Net Carbohydrates: 234.52g (85.28%), Sugar: 205.08g (227.86%), Cholesterol: 0mg (0%), Sodium: 60.69mg (2.64%), Alcohol: 0.28g (100%), Alcohol %: 0.14% (100%), Protein: 1.21g (2.43%), Vitamin K: 2.72µg (2.59%), Selenium: 1.71µg (2.45%), Vitamin B2: 0.04mg (2.38%), Copper: 0.05mg (2.33%), Vitamin E: 0.31mg (2.09%)