

Fondant Icing

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

Yield: 2 cups

Ingredients	Quantity	Measure
Granulated sugar	1	pint
Cream of tartar	1/8	teaspoon
Hot water	1	cup
Powdered sugar	1	pound

Preparation

1. In a two-quart saucepan add granulated sugar, cream of tartar, and hot water. Boil until the mixture reaches 226 degrees.
2. In a mixer, add all of the powdered sugar. Slowly add the boiled syrup in a thin stream while mixing.
3. If dipping the cake, it is best to freeze the cake ahead of time.
4. Keep fondant warm while dipping the cake.
5. Put dipped caked on cake rack. Use a thin cake spatula to remove cake once they are dry.

Notes

You can flavor this icing or add food coloring.

Nutrition Information

per serving *From USDA Nutrient Database

Calories: 207 Total Fat: 0g Saturated Fat: 0g Monounsaturated Fat: 0g Polyunsaturated Fat: 0g
Trans Fat: 0g Cholesterol: 0mg Carbohydrate: 53g Fiber: 0g Total Sugars: 53g Protein: 0g Sodium: 1mg
Vitamin A: 0µg Vitamin C: 0mg Calcium: 1mg Iron: 0mg Folate: 0µg

