



No-Bake Fondant Cookies

Make your favorite holiday-shaped sugar cookies and decorate with the following no-bake fondant:

Ingredients: 3 1/2 cups powdered sugar
1/3 cup hot water
1/3 cup corn syrup

Directions:
Mix ingredients and work until pliable. Add coloring as desired.



Uncooked Fondant Candies/Creams*

(*recipe source About.com)

INGREDIENTS: 1/3 cup softened butter
1/3 cup light corn syrup
1 tsp vanilla extract
1/2 tsp salt
1 lb sifted powdered sugar

PREPARATION: 1. In a large mixing bowl, blend the butter, corn syrup, vanilla and salt on medium speed with a paddle attachment until smooth and well-combined.
2. Add the powdered sugar all at once, and mix on slow speed, gradually increasing speed to medium until well-combined.



Uncooked Fondant Candies/Creams (cont'd)

The mixture should cling together in the bottom of the bowl and be smooth to the touch.

3. The fondant can now be rolled into balls, rolled thin and cut with cookie cutters, or stored for later use. Store in a cool dry place, wrapped tightly and placed in an airtight container. **Variations:** To flavor, add extracts or oils in the beginning with the butter and corn syrup. To color, knead a small amount of your desired food coloring into the ball of fondant and work with hands until thoroughly combined.