

RICHMOND HILL PUBLIC LIBRARY Summer Reading Club

Fondant Rabbit in a Hat

This will make enough fondant to make 5 or 6 rabbits in hats, depending on the size.

Ingredients

- 1 small bag (250g) of mini marshmallows
- 2 tablespoons of water
- 4 cups of icing sugar

Flavourless oil - for your hands while kneading, so it doesn't stick

Instructions

Melt the **marshmallows and water** in a microwave (approximately 30 seconds).



Stir 3 cups of icing sugar into the marshmallow mixture.



Grease your hands and counter with oil. This will keep it from sticking! Add the remaining 1 cup of icing sugar and knead it with your hands for a few minutes to mix it well. It should be soft, shiny and elastic but not too sticky – a bit like silly putty!



If it feels too dry, add a tiny bit of extra water. If it feels too sticky, add a bit more icing sugar.

Adding Colour to your Fondant

Work on top of a cutting board or parchment paper so you don't stain your table! Add a small amount of food coloring and knead until it's well mixed. Now you're ready to start creating. You can model it just like if you were using modeling clay.

To store your fondant to be used later, grease the outside of the ball. Double wrap in plastic or waxed wrap then put in a container to keep it moist. It will last for weeks when stored airtight.





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