

## **Chocolate Fondant**

This icing is rolled out and used as a covering for a firm cake such as pound cake which has been iced lightly with buttercream to seal in moistness. A light layer of apricot glaze may also be used. Cakes covered with chocolate rolled fondant can be decorated with royal or buttercream icing decorations.

Source: 2006 Yearbook

Ingredients:

- \* 14 ounces Dark Cocoa Candy Melts®
- \* 1/2 cup light corn syrup
- \* 24 ounce package Ready-To-Use White Rolled Fondant
- \* Brown Icing Color (optional)
- \* Black Icing Color (optional)

Makes: About 2 pounds chocolate fondant.

instructions

Melt Candy Melts® following package directions. Add corn syrup; stir to blend. Turn out mixture onto waxed paper; let stand at room temperature to dry and harden several hours. Wrap well and store at room temperature until ready to continue with recipe.

Knead small portions of candy mixture until soft and pliable. Knead softened mixture into fondant until smooth and evenly colored. If darker color is desired, knead in icing color.