

## ● fondant and variations

5 c. gran. sugar  
1½ c. boiling water

5 tbsp. light corn syrup  
1 tsp. vanilla

**H**EAT sugar, boiling water, and corn syrup in saucepan, stirring constantly until sugar is dissolved. Cover and boil slowly 3 minutes. Remove cover; continue cooking to 238° F., or until mixture forms a soft ball when a little is dropped in cold water. Wipe sides of pan frequently with damp cloth wrapped around a fork. Pour without stirring into a cold dampened platter. Set on rack and cool until hand can comfortably be held on bottom of platter. Add vanilla. Beat until creamy and firm enough to handle. Knead until smooth. Let stand until cold. Wrap in waxed paper or in covered jar. Let ripen at room temperature overnight before using.

*Fondant patties:*—Melt 1 cup fondant in top of double boiler until just thin enough to run from spoon. Color and flavor as desired. Pink food coloring and oil of peppermint, or green food coloring and oil of wintergreen are particularly delicious. Drop from spoon in individual pieces on waxed paper.

*Home-dipped chocolates:*—Flavor fondant, adding fruit or nuts, if desired; shape and allow to dry on racks several hours. Melt dipping chocolate over hot water (not boiling). When it reaches 130° F., remove to pan of cold water. Cool chocolate to 83° F. Drop centers one at a time into chocolate, remove with fork, allowing excess chocolate to run off; place on waxed paper to harden. May be rolled in nuts or cocoanut.

*Tested in* THE AMERICAN HOME KITCHEN