

Cake Decorating Recipes

Homemade Gumpaste

6-8 cups powdered sugar
1 package Knox Gelatin
1/4 cup water
1/2 cup white Corn Syrup
3 Tbsp. Meringue Powder (I use Wilton)

- 1) Mix Gelatin with water, then add corn starch. Heat in microwave 30 seconds. Stir until gelatin dissolves.
- 2) Sift 3 cups powdered sugar with 3 Tbsp. meringue powder.
- 3) In a lightly greased bowl mix gelatin mixture with the 3 cup sugar mixture.
- 4) Stir with wooden or large spoon until well mixed. Add 2 more cups powdered sugar, mix until too stiff to stir.
- 5) Put a piece of parchment paper on counter, or grease counter with Crisco then put about 1/2 cup powdered sugar on counter or paper. Coat your hands with Crisco or butter. Pour sugar mixture onto powdered sugar and start kneading until smooth. I add another cup of powdered sugar at this point and keep kneading until it doesn't stick to my hands. Lightly coat smooth ball with Crisco, and cover with plastic wrap to keep from drying out until you are ready to use.

You can roll this out to make cut shapes out of, you can roll and form animals etc., or you can make walls for gazebos. It dries hard. If you want to color it, you can do the whole batch early before adding all the sugar or color small batches.

Royal Icing

3 Tbsp. Wilton Meringue Powder
4 cups sifted powdered sugar
5 Tbsp. water

- 1) In a large bowl, beat all ingredients at medium speed with a mixer, until icing forms peaks and loses its sheen. 7-10 minutes for bowl mixer, 10-12 for hand mixer. Cover bowl with wet towel to keep frosting from drying out.

(over)

Homemade Marshmallow Fondant

1 pound bag miniature marshmallows

4 Tbsp. water

2 pounds powdered sugar

1/2 Crisco

- 1) This is best done in a glass bowl if you have one. Lightly coat bowl with Crisco. Add marshmallows and water.
- 2) Put in microwave and heat for 1 minute, stir, continue heating in 30 second intervals and stirring until marshmallows are melted.
- 3) Add about 3 cups powdered sugar and stir until mixed.
- 4) Grease hands and counter GENEROUSLY, put about 2 cups powdered sugar on counter and make a well in the center.
- 5) Pour marshmallow mixture into well. Start kneading...this is why you coat your hands as it will be very sticky. Work all the powdered sugar in until it forms a smooth ball. This is usually all the sugar I need, but you can add more if it is still sticky or you want it more firm. Lightly coat ball with Crisco and cover with plastic. You can use it immediately (which I do), or it is recommended to wait 24 hours.
- 6) Coloring...I don't usually color the whole batch as I use it for different size items. If you are using it to cover a cake, you can leave it white, or color the whole batch at the beginning. Remember adding the powdered sugar will lighten the color, that's also why I like mixing color in after it's all done and I have a true color. It will color your hands...again coat your hands with the Crisco it will help.