

Marshmallow Fondant

- 1 (16 ounce) package miniature marshmallows
- 4 tablespoons water
- 1 teaspoon clear vanilla extract
- 2 pounds powdered sugar, divided

Place the marshmallows in a large microwave-safe bowl, and microwave on high for 30 seconds to 1 minute to start melting the marshmallows. Carefully stir the water and vanilla extract into the hot marshmallows, and stir until the mixture is smooth. Slowly mix in the powdered sugar, a cup at a time, until you have a sticky dough. Reserve 1 cup of powdered sugar for kneading. The dough will be very stiff. Begin kneading the sticky dough. As you knead, the dough will become workable and pliable. Turn the dough out onto a working surface dusted with confectioners' sugar and continue kneading until the fondant is smooth and no longer sticky to the touch, 5 to 10 minutes. Form the fondant into a ball, wrap it tightly in plastic wrap, and refrigerate overnight if time allows. To use, allow the fondant to come to room temperature, and roll it out onto a flat surface dusted with confectioners' sugar.

Buttercream Frosting (Frosts an 8" round cake)

- 1/2 cup butter (not margarine)
- 1/2 cup Crisco
- 4 cups powdered sugar
- 1 teaspoon clear vanilla (or almond, or other clear flavoring)
- 2 Tablespoons milk

Combine all ingredients, adding milk at the end to desired consistency.



Strawberry filling for layered cake/cupcakes:

- 4 oz. cream cheese, softened
- 1/4-1/2 cup strawberry jam
- 1/4 cup powdered sugar
- 8 oz. Cool Whip, thawed

Beat cream cheese until smooth. Mix in jam and powdered sugar. Fold in Cool Whip.