

## No Cook Fondant

(from my Jr. High Home Economics class.)

1/3 c. softened butter

1/3 c. light corn syrup

½ tsp. salt

1 tsp. vanilla

½ tsp. maple extract (or other flavoring you may desire)

1 lb (or 3 1/3 c.) powdered sugar

Blend the butter, corn syrup, salt and extracts in a large mixing bowl. Add the powdered sugar and mix together. You will finally have to knead it with your hands to get the right consistency. The warmth of your hands helps to bring it all together.

Form into desired shapes. If dipping into hot, melted chocolate, be sure to freeze them first.



Here is how it looks formed into a ball resting on waxed paper.

Here is how it looks formed into a