

Dipped Chocolates



1/3 c. softened butter

1/3 c. light corn syrup

1/2 tsp. salt

1 tsp. vanilla

1/2 tsp. maple extract (or other flavoring
you may desire)

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

Instructions:

Blend the butter, corn syrup, salt and vanilla extract 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.

If you wish to use multiple flavors in your fondant, divide it into the desired number of portions. This recipe should give plenty for 3 different flavors. Then add the flavor and color to each flavor that you want to use. If there is too much extra liquid, you may have to add a little more powdered sugar to the mix to help it not be too sticky.

Some suggestions: Citrus zest, chopped maraschino cherries or crushed peppermint candies.

Form into desired shapes, then freeze on a cookie sheet until cold and firm.

When ready, dip into melted chocolate and set them on waxed paper.

Let them harden (*I do that in the freezer*) and if you desire, you can decorate them. I do this to differentiate between the flavors!

