

How to make MMF (Marshmallow Fondant)



I use the 454g bags of mini marshmallows. Place in bowl and sprinkle 2 Tbsp of water over marshmallows. Microwave for 1 minute, let sit, then microwave for another minute.



This is what the marshmallows look like after you remove them from the microwave.



I coat a wooden spoon with crisco so that it sticks as little as possible to the marshmallows.



This is what it looks like after a bit of stirring.



And more stirring.....



And almost done.



Now I add the sugar. In total I use about 6-6.5 cups. I start with about 2 cups at a time.



Sugar and marshmallows coming together into a dough.



Now the mixture is getting denser.



Once it seems not-too-sticky and all the sugar's been added, I begin to knead it with my hands (covered in shortening).



It becomes a semi-firm dough when you're done. No longer sticky.



I coat the ball of MMF with a bit of shortening and then wrap in plastic wrap and let sit overnight. Next day, I roll it out onto shortening covered board/counter.