

FONDANT

5 pounds of pure cane sugar
3 cups of water
1 teaspoon of white vinegar

Combine the ingredients in large pot and heat slowly over medium temperature until the sugar is completely dissolved. Continue to heat without stirring until mixture reaches a temperature of 236 degrees. Remove from heat and place pot in a sink with cold water and stir until mixture becomes opaque at approximately 200 degrees.

Using extreme caution, pour sugar mixture in wax paper lined pie pans. Do not use glass pans. The fondant mixture cools quickly so you must work quickly to avoid the fondant mixture hardening in the original container.

Fondant can be stored in plastic storage bags in the freezer.