

Crafts for Kids

By Ruchika Mataji

Fondant Roses



Materials Required:

1. 1 pound powdered sugar
2. 1/3rd cup corn syrup
3. 1/3rd cup vegetable shortening
4. Pinch of salt
5. Few drops of Vanilla essence
6. Food colors of your choice
7. Food wrapper
8. Rolling pin, parchment paper (optional)
9. Cookie cutter (optional)

Steps

Fondant:

1. Knead sugar, corn syrup, vegetable shortening , salt, vanilla essence together till you get a very smooth dough.
2. Divide them into small balls and add different food colors you want to use and knead the dough nicely again.
3. Wrap these different color dough separately into food wrappers and put them in fridge for approx. 24 hours.

Roses:

1. Roll out your fondant dough using rolling pin(or just press it using your fingers).

Fondant is very sticky, you can grease your rolling surface using powdered sugar or you can put a parchment paper to avoid it from sticking.

2. Cut out circles using cookie cutter (or choose cap of any bottle and press it firmly)



3. Fold the circle in half
4. Pick the above from one edge (across radius of circle) and start rolling it towards other edge across the center of circle.



5. Spread the petals gently as fondant tends to break.
6. Put the roses in fridge so that they become firm.

Tip: Fondant is like soft edible clay. Your mother can use these small roses to decorate the cake or these can be used as fun candies for your friends.

The above proportions will yield a good quantity of fondant. Adjust proportions if you want to make less. Do not use ready to use fondant or marshmallow based fondant as it generally contains gelatin(fish product).

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Hare Rama Hare Rama Rama Rama Hare Hare**