

Betty's Easy Faux Fondant Valentine Hearts



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In this video, Betty demonstrates how to make Easy Faux Fondant Hearts for Valentine decorations. You may use these to decorate frostings on cakes, cookies, and cupcakes.

Ingredients:

3/4 cup sweetened condensed milk
1 teaspoon vanilla extract
1 pound confectioners' sugar (3 3/4 cups--more, if needed)
1 teaspoon red food coloring, or to desired intensity of color (Note: You may use any color that you like for any holiday of the year.)

In a medium-sized bowl, blend together 2/3 cup sweetened condensed milk and 1 teaspoon vanilla extract. Gradually stir in 1 pound confectioner's sugar. Continue to stir until candy is smooth. Work in about 1 teaspoon red food coloring. The stirring will become difficult, and you may need to use your hands to get the mixture nice and smooth. You may mold fondant into desired shapes, or you may roll fondant on a dough board (sprinkled with confectioners' sugar) using a rolling pin. Roll until 1/8-inch thick, adding confectioners' sugar to the board and top of fondant, as needed. Keep the fondant loose from the board, in order to remove pieces easily. Cut fondant with a heart-shaped cookie cutter, or cut around a cardboard heart-shaped template to form a fondant heart. Place each fondant heart on a tray that is lined with waxed paper or parchment paper to dry. When dry, remove fondant hearts from tray and use for decoration as desired. I will be using my fondant hearts to decorate the frosting on my Dark Chocolate Cupcakes, which is in [bettyskitchen](#). The frosting recipe will be uploaded tomorrow. Enjoy the hearts! --Betty