



Switbee Cakes



*Congratulations!*

**THE  
PERFECT  
FONDANT  
RECIPE**

**FREE**

# How to make the perfect fondant

## Introduction

Hello, welcome and thank you for accepting our little gift! Fondant is simply a sugar paste that is used to cover cakes and when done perfectly gives a really beautiful finish. However, many struggle with fondant because they don't have a good recipe, they have the wrong orientation (they believe making fondant is the hardest thing ever!) or they simple dont know the technique.

Here is a simple recipe that withstands all weather, that is really smooth and stretchy to use and gives you that perfect finish you have been longing for!



# What you need

- A large shallow bowl
- A medium size bowl
- A cooking pot/pan
- A stirrer
- A stove
- A stand mixer with the doe hook (optional)

# The Ingredients

- 1kg of Icing Sugar
- 10ml or 2 teaspoon CMC
- 1/3 cup of Glucose
- 1/3 cup of water
- 1 tablespoon of gelatin

# Procedure

- Pour dry ingredients ( icing sugar and CMC ) in a large bowl and stir together until thoroughly mixed.
- Mix 1 table spoon of gelatin with the 1/3 cup of water in the smaller bowl,



- Boil some water in a pot over the stove, once the water is hot, reduce the heat and place your bowl with the gelatine paste inside it.
- keep steering until all the granules of gelatine are totally desolved
- Add glucose and stir till it all melts together
- Then remove the mixture (wet ingredients) from the boiling water and set aside.
- Create a little well at the centre of your dry ingredients and add the wet ingredients.



- Begin to add the dry ingredients gradually into the wet ingredients with your hand until totally combined
- It becomes a thick Sugar paste at this point called Fondant!
- Add a table spoon of vegetable shortening (crisco) to your fondant, you can transfer the fondant to a clean table and knead until it is very smooth.
- Sprinkle a little corn flour on the table to avoid sticking
- You can knead color into fondant as desired.
- Keep your fondant in a zip lock or polythene bag to keep it soft

## Preserving your fondant

- Wrap your fondant in an air tight bag to prevent drying until you are ready to use
- If you are not ready to use it, then you can store it in your freezer. before using, bring it out of the freezer to thaw or micro wave it and have your fondant as good as new.
- **NOTE: 1kg of fondant can cover a 5inch high, 8inches wide cake**
- **All Ingredients can easily be purchased at your local cake tool store.**

# Want to learn more?

I would be launching an online course by January ending 2019 titled "BEAUTIFUL FONDANT CAKES".

I have simplified the techniques in fondant cake decoration making it fun and exciting.

The course would have six modules which would be in form of video tutorials and Power point presentations. It would cover; covering your fondant cakes neatly with a sharp edge, several elegant and simple techniques you can adopt in your cake decoration, painting on cakes, making beautiful sugar flowers and much more!

By being part of our facebook group, we would share and solve problems as a group thereby holding your hands through the whole process.

Sound exciting? We shall keep you posted!

# Want to know me?



Bimpe is the owner of Switbee Cakes. She has been able to turn a home business and a hobby into a thriving business which has become a household name in Kaduna environs. She is a gifted fine artist who channelled her painting skills into amazing painted elegant cakes that stand out. She is a happily married mother of two.

She is a graduate of Computer science and Engineering from Ladoké Akintola University of Technology with second class upper degree.

Bimpe helps beginners in the Cake business to make beautiful fondant cakes. Her niche lies in her creativity, neat fondant finishing and unique designs.

Her ability to transfer knowledge to novices in the business cannot be overlooked. She has trained over 50 students from scratch of which more than 80 percent of them now own their own sustainable businesses.

She is a member of the International Cake Exploration Society (ICES) and has been invited on several platforms as a facilitator to demonstrate her exceptional skills.

# Thank You



[switbeecakes.com](http://switbeecakes.com)