

Can't Fail Fondant

Submitted by: Alyssa Ballard

Ingredients:

2/3 cup Eagle brand sweetened condensed milk
1 teaspoon vanilla
4 cups confectioner's sugar, sifted

Instructions:

Blend sweetened condensed milk and vanilla.

Gradually add confectioner's sugar, mixing until smooth and creamy. Results: 1 1/3 pounds real homemade candy.

Tips: Enjoy it plain, between nut meats, stuffing for dates. Form into balls and roll in chopped nuts, coconut, grated chocolate or candied fruit. Color fondant with vegetable coloring and flavor as desired with oil of peppermint, wintergreen, lemon, orange or almond flavoring. Form into round, flat creams. Top with nut meats or cherries.