

Fondant Ghosts

Start to finish: 5 minutes

Makes 1 ghost

Cornstarch

**1- to 2-inch chunk white
fondant**

1 large marshmallow

Black decorating gel

Lightly dust the counter and your hands with cornstarch to prevent the fondant from sticking.

Gently knead the fondant in your hands until soft. Break off a small piece and roll it into a ball. Place the ball on top of one end of the marshmallow to create a rounded head shape for the ghost.

Form the remaining fondant into a ball, then use a rolling pin to flatten it into a circle about 1/8 inch thick and 4 inches round. If desired, use a biscuit cutter to create a perfect circle.

Drape the fondant over the prepared marshmallow, shaping and folding it to create flowing sides. Use the decorating gel to draw a face. The ghost can be decorated with candy, pretzels or other foods.



Recipe adapted from Better Homes and Gardens' "Halloween Tricks & Treats," 2008