

How to Cookies & Cupcakes with Rolled Fondant

Decorating Cupcakes with Fondant

With fondant, you can cover a lot of cupcakes in a hurry. There is no frosting. Just roll out the fondant, cut the fondant into shape, and lay the fondant on the cupcakes. You can tint the fondant any color that you choose and stack candies on top.



1. Tint the fondant the desired color by kneading food color gels or food color paste into the fondant. Be sure and wear gloves to keep your hands free of color. You can also buy colored fondants.
2. Roll the fondant to 1/8-inch thick.
3. Use a cutter to cut the fondant into the desired shape and sizes. A scalloped cutter or a cutter with a serrated edge makes interesting toppings.
4. With your finger, brush a very little water on the back of a cut fondant piece and lay it on the cupcake.
5. Brush a very little water on the top of the cupcake to hold candies or decorations on the cupcake. You can also draw on the cupcake with edible food markers.

Chocolate Sugar Cookies with Fondant Frosting

Even those who don't like sugar cookies love these chocolate sugar cookies. These are soft sugar cookies made with butter instead of shortening. They are decorated with fondant purchased at the store, rolled thin, and cut with cookie cutters to match up on the cookies. The scraps can be cut for additional decorations.

At most grocery or department stores, you can only buy white fondant. Use food coloring to tint the fondant the desired color.

Ingredients

14 tablespoons butter
1 cup granulated sugar
1/4 teaspoon salt
1 teaspoon vanilla
1 large egg

2 1/4 cups pastry flour

1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/3 cup cocoa

1 tablespoon cold water

Directions

Preheat the oven to 350 degrees. Lightly grease two baking sheets.

1. With the paddle attachment to your stand-type mixer, cream the butter and sugar together. Add the salt and vanilla. Add the egg and beat until well combined.
2. In another bowl, whisk together the flour, baking powder, baking soda, and cocoa.
3. Add the flour mixture to the butter and sugar mixture along with the one tablespoon cold water. Beat with the paddle until the dough comes together in a dough ball. The dough should be firm enough to roll out and cut cookies. If it is not, refrigerate the dough for 20 minutes
4. Roll the dough on a very lightly floured counter to a thickness of 1/4 to 3/8 inches thick. Cut out the cookies with a cookie cutter. Place on the sheet and bake for nine minutes. Remove the cookies to a wire rack to cool.



To decorate the cookies

Roll the fondant into thin sheets as directed by the package instructions. If you knead food coloring into the fondant, wear gloves so as not to stain your hands. Use the cookie cutters to cut fondant in matching shapes to the cookies. Use a bench scraper or offset spatula to lift the cut frosting shapes off the countertop and onto the cookies. Decorate with buttercream frosting, royal icing, or additional cuts of fondant.