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## coloring fondant Coloring Pre-packaged Rolled fondant - tips needed

Posted by IMOCKU - 2008/05/16 18:35

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Here are my rolled fondant questions: 1. Having never worked with rolled fondant before, I am unsure of the best and easiest way to color the pre-packaged stuff. Should I put it in the stand mixer, add some paste coloring and blend? 2. Can rolled fondant decorated cakes be frozen. If it can be frozen, I would like to bake, fill and freeze the cakes ahead of time. What type of filling would freeze well? 3. If freezing is not possible, how long can a filled (strawberry, cherry), rolled fondant decorated cake be left out on the counter? Thanks in advance for your assistance. Ilene (LI, NY) Before you criticize someone, you should walk a mile in his shoes. That way, when you criticize him, you are a mile away from him, and you have his shoes.

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Thanks Enid! I will try the to summon the 2 year-old inside of me and hopefully, the stuff will all be the same color when I am finished. I had read somewhere that the food processor method can help to ensure uniform color. However, this may be untrue. Ilene (LI, NY) Before you criticize someone, you should walk a mile in his shoes. That way, when you criticize him, you are a mile away from him, and you have his shoes.

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Thanks Enid! I will try the to summon the 2 year-old inside of me and hopefully, the stuff will all be the same color when I am finished. I had read somewhere that the food processor method can help to ensure uniform color. However, this may be untrue. You gotta play harder ;-) Actually, Jane Asher makes use of the insufficiently mixed fondant coloring in one of her cakes in 'Jane Asher's Party Cakes'. In the 'Dracula's Tomb' cake, she uses it to achieve a marbled look for the tomb. But I've never had trouble getting the color to mix in uniformly... I find that happens to me much more often with buttercream. I love getting all my colors ready for a really elaborate cake. Some take small amounts of maybe 15-20 distinct colors! It's so quick and easy, yet the effect is wonderful. (In Jane asher's Seven Dwarves Cake, one of my very favorites, each dwarf has his own color matching slippers and nightcap. Adorable!) Enid

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Posted by FBSsouth - 2008/05/16 18:35

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Ilene, I am not sure about the freezing of the fondant, but as to coloring. When I color my fondant I take the amount of fondant for that color out of the container, knead it a bit to soften it on a pastry board or even the counter top dusted with powdered sugar, then using a toothpick - dip the toothpick into the color of choice and wipe it into the fondant, (a little goes a long way), then knead, as you knead the fondant will change into the color you want. As for the freezing, I can check, with another cake decorator in my area if you want. Kindests regards, Renee (Sophisticakes - Ft. Lauderdale, FL 486-4359)

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I am not sure about the freezing of the fondant, but as to coloring. When I color my fondant I take the amount of fondant for that color out of the container, knead it a bit to soften it on a pastry board or even the counter Thanks Renee. I think that I am going to call the Wilton test kitchen regarding the freezing of rolled fondant. I am making the three tiered cake on the cover of their 1999 yearbook. It's a very unusual yellow color - of course it's a combination of two yellow colors which will make it even harder to get all six packages of fondant to look the same. I am going to try the kneading to soften method and then I'll just wing it from there. Ilene (LI, NY) Before you criticize someone, you should walk a mile in his shoes. That way, when you criticize him, you are a mile away from him, and you have his shoes.

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Posted by baker426 - 2008/05/16 18:35

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Go to [www.cakedecorator.com](http://www.cakedecorator.com), they have a question and answer forum.

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