

Fondant Penguins

This is a great idea for when you are looking for real entertainment value as well as something nice to eat at the end! Making these fondant penguins is fun - but please be warned that the fondant needs to be made in advance as it needs an overnight stay in the fridge ...

Ingredients:

makes about 30

800g icing sugar
397g tin of condensed milk
50g cocoa powder
Peppermint essence
Yellow and black food colouring



Method:

Put 300g of icing sugar in a bowl. Add 2 drops of peppermint essence. Add condensed milk a tablespoon at a time (should take about 4-5), mixing until you get a smooth dough.

Take about 1/4 of the dough and knead in a drop of yellow food colouring, adding more icing sugar if needed to get it to a "modelling" consistency.

Put 400g icing sugar and 50g cocoa powder in a bowl and mix. Add a couple of drops of black food colouring. Add condensed milk a tablespoon at a time (should take about 5-7) mixing until you get a smooth dough.

Pop into sandwich bags and leave in the fridge overnight (sorry!)

To make the penguins, dust a plate well with icing sugar. Shape a triangle of yellow dough. Sit a ball of white dough on top. Wrap some chocolate dough around the outside of the white dough as wings and a ball of chocolate dough on top as the head. Finish with a small piece of yellow dough as a beak. Leave to harden.