

Fruit Center

INGREDIENTS:

- 1 pound Dry Fondant
- 2 tbsp Heavy Cream
- 6 tbsp Butter, melted
- 4 tsp-8 tsp Icing Fruit
- Diced Fruit, if desired



TOOLS FROM CKSA:

- Gloves
- Spatula
- Measuring Spoons

DIRECTIONS:

1. Pour the dry fondant mix into a large bowl.
2. Add 2 tablespoons heavy whipping cream & 6 tablespoons melted butter.
3. Mix with a spatula until mostly combined.
4. Add 4-8 teaspoons of orange icing fruit, or any other flavor of icing fruit. 4 teaspoons of icing fruit per cup of fondant center is recommended.
5. Wearing gloves, knead the mixture with your hands until completely combined.
6. If desired, add diced orange peel, approximately 1/4 cup, or any other diced fruit.
7. Keep un-used filling in the refrigerator for up to 2-3 weeks for best results. The mixture will become dry & crumbly after some time.
8. If the center has been dipped or coated in chocolate, the candies will be good at room temperature for up to a month.