

Focus

on a *NEW* Fondant



While some cake designers prefer to make their own fondant, the availability of pre-made fondant is one of the key factors in the amazing growth of the custom-cake industry over the past decade. **Dawn Parrott** tries out a fondant from ifiGourmet, a recent addition to the market.

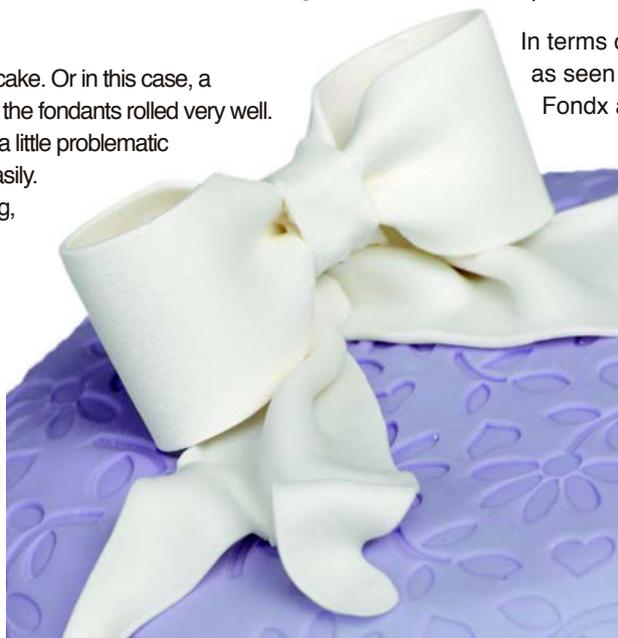
I felt the best way to analyze a new fondant was to compare it with several other widely available fondants sold in the United States. So my field array includes Satin Ice, Fondarific, Fondx and, of course, ifiGourmet. My first test was taste. In this area Fondarific, whose white fondant is Cinnamon Bun flavored, was the definite winner. The other three have similar tastes, with Satin Ice having a more distinct vanilla taste, while Fondx and ifiGourmet are practically indistinguishable from each other.

Next, I colored each of the fondants red, because this is always one of the most problematic colorings. All fondants did quite well, with Fondarific and ifiGourmet ending up being the softest and stickiest.

I also tested each fondant by rolling balls. I was looking for them to be smooth and with no crack lines. Both the two softest fondants, Fondarific and ifiGourmet, were perfect. I would also recommend these two for sculpting. Fondx also did very well, while Satin Ice seemed to be the one that dried the fastest. I should note, however, that I did this test in Houston, TX, during relatively humid conditions.

Now, the big test: covering a cake. Or in this case, a Styrofoam® dummy. Each of the fondants rolled very well. However, the Fondarific was a little problematic as it was very soft and tore easily. Sometimes that's a good thing, because it's easier to repair!

The Satin Ice covered well, looked great, but dried with a little bit of creasing, which is sometimes the case based on humidity (I live in Houston, TX). What works for me in this situation is to add gumpaste to the fondant, which seems to prevent creases from forming. The Fondx rolled well, covered well and dried smooth.



The ifiGourmet fondant rolled out fantastically. The main difference between this and the fondants I'm more familiar with is that this fondant is very "spongy." It likes to spring back a little, and in that way I'm reminded of marshmallow fondant. That said, it covered wonderfully on a dummy and on a real cake. I took it to use with a student of mine, and she loved it, saying it was very easy to work with. As with the Fondarific, it is much softer and is easy to repair if you rip it.

Finally, I tested for its use in cut shapes. I rolled out sections of each fondant to the same even thickness, used some cutters and set the pieces aside to dry. I also did this in 50/50 (half fondant, half gumpaste) as a comparison. The Satin Ice and Fondx pieces dried overnight, while the Fondarific and ifiGourmet pieces were still soft. After a few days, both still remained soft, even the 50/50 pieces. So, I put them in my dehydrator for six hours and they still didn't have the firmness I'd require for a decorating piece.

In terms of pricing (using the retail, 10lb bucket price as seen on Amazon), ifiGourmet is right in line with Fondx and Satin Ice, with all three products in the mid-to-low \$30 range.

Based on these tests, while I would not recommend this product for cut-piece work, it's an excellent choice for more general cake covering, particularly for new cake decorators due to its ease of use. It seems to be the most forgiving to work with and allows plenty of work time when covering a cake. If you like to sculpt and make figurines, this would also be a good choice due to its soft quality, which allows for time to work with it and shape it without worrying about it drying out in the process. **ACD**

The cake designs shown in this article were supplied by ifiGourmet.

Weblinks:
ifigourmet.com
satinice.com
fondx.com
fondarific.com

Dawn Parrott, CWPC, is an award-winning cake designer based in Houston, TX. In September 2013 she won 1st place runner-up at the Tulsa Oklahoma State Sugar Art Show (OSSAS) in the Wedding division. Dawn's specialty is in the piping area, and she is an accomplished instructor, teaching throughout Texas and other states. In August she will be teaching at ICES 2014 in Albuquerque, NM, using her favorite medium, royal icing. Students in her session will learn various piping techniques in royal icing, including brush embroidery and different styles of stringwork.

Weblink:
dawnparrott.com

