Tinting Rolled Fondant

To tint rolled fondant, use icing colors and a clean toothpick, adding small amounts of color until you reach the desired color. Some colors like pink and violet do fade a bit from sunlight and fluorescent lights so you may want to deepen the shade a bit from what you originally need. After you knead the color into the fondant, wrap the fondant very well in plastic wrap and place in an air-tight plastic bag, then place it into a small box or plastic container to keep out the light.

For marbleizing fondant, add icing color to the fondant and only knead slightly until the color begins to blend in, creating marbleized streaks. You can also use 2 or 3 different colors for marbleizing the fondant and get wonderful results. For black fondant, you can make chocolate fondant and add a bit of black icing color to the fondant.