

Elite by Fondx VS. Fondx

Q – What is the difference between **Elite by Fondx** and **Fondx**?

A - **Elite by Fondx** is a premium fondant made with white chocolate for increased pliability. **Fondx** is a more traditional ready to roll fondant, with the exceptional working characteristics and the consistency which you expect with in a fondant.

Q - Are **Elite by Fondx** and **Fondx** flavored?

A - **Elite by Fondx** is flavored with a hint of raspberry, while **Fondx** has a marshmallow or Oreo® 'like' flavor.

Q - Why is **Elite by Fondx** more expensive? Is it worth the few extra dollars?

A – As **Elite by Fondx** is made with white chocolate, it is more expensive to produce. The result is a fondant that can stretch like no other commercially available fondant. Perfect for making bows, ribbons & other decorative pieces. ***Why not try both and decide for yourself?***

Frequently Asked Questions

Where is FondX made?

FondX is made in Indianapolis, Indiana, U.S.A.

What are the difference between FondX and other Brands?

Fondx is a more forgiving rolled fondant. It is easier to knead, roll out and has no cracking when applied on the cake.

How many months will FondX last?

FondX will last 12 months or longer in an un-opened pail.

How should FondX be stored?

FondX should be stored in room temperature with the bag sealed and lid tight.

Can I refrigerate un-used FondX?

Yes, you can refrigerate your un-used FondX, but this is not required.

Can I refrigerate cake covered FondX?

Yes, you can refrigerate cake covered FondX. However, it is best to box the cake to avoid condensation build up from an opening/closing door situation.

Is FondX Kosher?

FondX is a Kosher dairy product.

Does FondX contain Nuts or Gluten?

FondX does not contain either ingredient.

What is FondX made of?

FondX is made of powdered sugar, corn syrup, assorted gums, shortening, vanilla flavor, glycerin, citric acid and preservative.

Can FondX be colored?

Yes, FondX will absorb color very nicely. Use an oil base colour or gel colour. DO NOT knead airbrush colour into fondant. FondX also comes pre-coloured.

How much FondX do I need to cover a cake?

This will depend on the thickness of FondX that you would like to wrap the cake with. We recommended 3/16 of an inch to be the best thickness.

Here are some suggestions:

Table for 3/16" thick of FondX:

4" Round Cake	- 1.50 lbs
6" Round Cake	- 2.25 lbs
9" Round Cake	- 3.00 lbs
12" Round Cake	- 5.00 lbs
14" Round Cake	- 7.00 lbs
16" Round Cake	- 8.50 lbs
18" Round Cake	- 11.00 lbs
1/4 Sheet Cake	- 3.50 lbs
1/2 Sheet Cake	- 8.00 lbs
Full Sheet Cake	- 15.00 lbs

Why does rolled fondant often crack and tear?

There are several different reasons why it cracks, here are some ideas;

- Not enough kneading time; meaning the rolled fondant is still in stiff status. Give it more kneading time, but do not knead too much all at one time.
- You are working in a drier environment, thus the fondant is drying out prior to covering. Try kneading in some shortening or rolling out on a shortening coated silicone or vinyl mat.
- The fondant was exposed to air for too long a period of time when rolling, and has dried out in the process.
- The fondant was rolled out too thick.

For more information about FondX and Rolled Fondant in general, feel free to contact Flour Confections at (905) 492-2692 or info@flourconfections.ca.