**Basic Cream Centers**

 3 ½ Cups Dry Fondant Sugar (C.C.)

 1 Tbsp. Egg Albumen (C.C.) (Dry Egg White Powder)

 4 Tbsp. Water

 3Tbsp. Corn Syrup

 ¼ tsp. Vanilla Flavoring (C.C.)

 Dash Salt if desired

 1 tsp. Invertase (C.C.) -Helps to make centers creamier

 Flavoring Oil (C.C.) and Food Coloring (C.C.) as desired

 Candy Coating Chocolate (C.C.) for dipping

Place half of the dry fondant and all other ingredients into a mixing bowl and mix at slow speed to blend. Then beat at high speed for approx. 3 min. until light. Stop mixer and add remaining dry fondant. Centers may be formed by hand, chilled, and coated with any color or flavor chocolate (C.C.). Dip and then turn over onto waxed paper lined cookie sheet or tray and chill to set up chocolate.