

BOILED MARSHMALLOW FROSTING

F EASY

Last Modified: 12/20/2014

PREP: 5 Min
COOK: 5 Min
STOVETOP

SUE K'S-DESSERT

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Cups	Granulated Sugar	
3/4	Cup	Water	
1/4	Tsp	Cream Of Tartar	
3	Large	Egg Whites	Beaten
8	Whole	Marshmallows	
1	Tsp	Vanilla Extract	
1	Pinch	Kosher Salt	

PREPARATION

FACTOID	Creamy, smooth, fluffy & sweet. Excellent as a warm drizzle Sauce or a cool Frosting.
TOOLS	<ul style="list-style-type: none"> 1) Medium Saucepan & Lid 2) Stand Mixer & Whisk Head 3) Candy Thermometer 4) Pastry Piping Bag & Tips
PREP	None.
1	Combine the Sugar, Water, Cream of Tartar and a pinch of Salt in a medium saucepan over medium heat, bring it to a boil and cook it until a candy thermometer registers 245 degrees, about 3 minutes. Remove from the heat and quickly fold in the Marshmallows until melted.
2	Place the Egg Whites in the bowl of a stand mixer fitted with a whisk head and whip on medium high speed into stiff peaks. Turn the mixer to low and slowly pour the hot Sugar & Marshmallow Mixture into the Egg Whites until combined. Beat the mixture on medium speed until cool and fluffy, then, by hand, fold in the Vanilla Extract.
HINTS	If you want a drizzle Sauce, do NOT beat until cool, just until well mixed and then drizzle it over anything you like while still warm.