



Marshmallow Frosting

½ cup sugar
¼ cup light corn syrup
2 Tbsp. water
2 egg whites
1 tsp. vanilla

Mix sugar, corn syrup, and water in saucepan. Cover and heat to a rolling boil over medium heat. Uncover and boil rapidly until candy thermometer reads 242 degrees F (110 C) or until a small amount of the mixture dropped into very cold water forms a firm ball that holds its shape. As the mixture is boiling, beat eggs whites until stiff peaks form. With electric beater on medium speed, pour hot syrup very slowly in a thin stream into egg whites. Add vanilla. Beat on high speed until stiff peaks form. Fills and frosts a double-layer cake or a 13x9-inch cake.
Compliments of Dr. Bruce Fife, N.D.

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