

# Marshmallow Frosting

**Yield:** 3 cups

**Equipment:**

Electric Mixer

Double Boiler

Spatula

**Ingredients:**

1 ½ cups – Corn syrup

1 T – White Corn Syrup

1/3 cup – Water

¼ tsp - Cream of tartar

2 - Egg whites

16 - Marshmallows, big, quartered

**Instructions:**

- Combine all ingredients except marshmallows in top of double boiler. Place over boiling water and beat with electric mixer until mixture stands in stiff peaks, about 7 minutes.
- Remove from heat, add marshmallows and continue beating until melted and thick enough to spread.

**Storage:**

Refrigerate