

MARSHMALLOW FLUFF



Author: Made to be a momma at
www.madetobeamomma.com



Ingredients

- 3 large egg whites
- 2/3 cup plus 2 tablespoons sugar
- 3/4 cup light corn syrup
- 1 teaspoon pure vanilla extract

Instructions

1. Place egg whites in a large mixing bowl. Using an electric mixer with a whisk attachment, beat the egg whites until light and frothy.
2. Keep the mixture running and slowly add 2 tablespoons of sugar. Beat until soft peaks form (about 5 minutes)
3. In a large saucepan over medium heat, combine 1/3 cup water, corn syrup, and remaining 2/3 cup sugar.
4. Bring to a boil and continue to cook, stirring occasionally, until a candy thermometer reaches 240 degrees
5. Turn mixer on low and slowly pour your sugar syrup into the egg white mixture.
6. Beat on high for about 6-8 minutes.
7. Pour vanilla into mixture and beat on high for another 2 minutes.

Let cool completely and then transfer to an air-tight container and store in fridge for up to a month.