

# Marshmallow Cream

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## INGREDIENTS:

- 2 1/4 cups Invert Sugar, divided
- 4 1/2 Tbsps Dried Egg Whites
- 2 1/4 cup Light Corn Syrup
- 1 tsp Vanilla

## TOOLS FROM CKSA:

- Measuring Cups
- Measuring Spoons
- Thermometer



## DIRECTIONS:

1. In a mixing bowl, combine 1 1/8 cups of the invert sugar with egg whites; whip at low speed of electric mixer to blend. Set aside.
2. In a saucepan, combine remaining 1 1/8 cups invert sugar and corn syrup. Heat to approximately 210°.
3. Slowly add heated syrup to egg white mixture and beat until light. Add vanilla.
4. Store in covered container at room temperature and use in any recipe calling for marshmallow cream.
5. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.