



Noreen's Kitchen

Marshmallow Meringue Frosting

Ingredients

2 egg whites	1 teaspoon vanilla
1 cup granulated sugar	1/2 teaspoon salt
1/3 cup golden syrup or corn syrup	2 tablespoons water

Step by Step Instructions

This recipe calls for the use of a "Bain Marie" or water bath. It will require you to set a bowl over a saucepan of slowly simmering water. The bottom of the bowl should not touch the water.

In a large metal or glass bowl, combine all ingredients and stir well.

Place bowl over the simmering water and using a hand mixer begin to beat slowly.

Increase the speed on the mixer to high once ingredients are combined and the frosting starts to look white.

Continue beating on high for 10 minutes until the frosting becomes very thick and fluffy.

Use this frosting immediately for filling or frosting cakes or cupcakes.

This recipe is not appropriate for making marshmallows because it does not contain gelatine.

This recipe makes enough frosting to top 12 cupcakes.

Enjoy!