

# MARSHMALLOW FLUFF

[cookie topping]



30 servings



30 minutes

## INGREDIENTS

- 1 1/2 TBSP Gelatin powder
- 1/3 + 1/2 cup water
- 1 cup white sugar
- 1 cup brown sugar
- 2 egg whites
- 1/8 tsp cream of tartar
- 1/4 tsp vanilla extract

## DIRECTIONS

- Combine 1/3 cup water and gelatin powder in a small bowl, set aside.
- In a small pot, combine sugars and 1/2 cup water. Stir over medium/high heat and bring to a boil, then reduce to medium/low and track temperature with a thermometer.
- Once the mixture hits 200°, start whipping egg whites to soft peaks.
- When the sugar mixture reaches 240° F, remove from heat and slowly pour into whipped egg whites while the mixer is on high speed.
- Place the gelatin mixture into the hot pot, stir until melted, then add to the whipping marshmallow.
- Continue mixing on high speed until the bowl is barely warm, and add vanilla extract. The marshmallow will be thick, fluffy, glossy, and form soft peaks. Scoop and spread onto the desired cookie and dip in sprinkles, peanuts, coconut, pecan pieces, or melted chocolate.

Use the marshmallow immediately.

Freezing cookies dipped in chocolate for 10 minutes will harden the chocolate faster.