



Marshmallow Fluff

with Ice Cream

easy and delicious

INGREDIENTS

3/4 cup coconut nectar
2/3 cup granulated sugar
1/4 cup water
1 tbsp vanilla extract
3 egg whites
2 tbsp sugar

Yield 1 Qt.

PREPARATION

In a saucepan combine the first amount of granulated sugar, coconut nectar and water. Cook over medium high heat while stirring for about 8 minutes. Your syrup should be visibly reduced and forming slow, sluggish bubbles. In the bowl of an electric mixer add your egg whites and beat until foamy on medium speed. Add 2 tbsp of granulated sugar gradually. Beat until your egg whites are medium high speed until medium peak stage about 5-8 minutes.

Add sugar syrup and beat on high speed for about 5 minutes. Add vanilla extract.

Enjoy torched over your favorite Revival ice cream scoop. SO SCRUMPTIOS.

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