Marshmallow Icing

Ingredients

- 3/4 cup granulated sugar
- 1/3 cup water
- 6 or 8 marshmallows
- White of 1 egg
- Vanilla
- 2 oz unsweetened chocolate
- 1/2 tsp butter

Instructions

1. Boil sugar and water until it spins a thread (230-235°F).
2. Melt marshmallows in the syrup.
3. Pour over beaten egg white; add vanilla flavoring.
4. Spread thickly over cake.
5. Melt 2 oz unsweetened chocolate with 1/2 tsp butter and spread a thin coating over the icing when cool.

Marshmallow Icing

¾ c gran. sugar
⅓ c water
6 or 8 marshmallows
white of 1 egg
vanilla

Boil sugar & water until spins thread, melt marshmallows in syrup pour over beaten egg white add flavor & spread thickly over cake, Melt 2 oz. unsweetened chocolate with ½ t. butter & spread thin coating over icing when cool.

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