

MARSHMALLOW ICING

32 marshmallows

$\frac{3}{4}$ cup cold Butter or Margarine

$\frac{2}{3}$ cup Milk

1 tsp Vanilla essence

Combine marshmallows and milk in a saucepan and place on a low heat. When marshmallows have dissolved, remove from heat. Mix, then allow it to set away from the heat until it reaches room temperature. Using a hand mixer on medium speed, cream the butter until light and airy. Slowly add the milk/marshmallow mixture, and then add the vanilla. Keep beating until the marshmallow icing becomes a stiff consistency.

These can be piped or spread as needed. You can hit them with a blowtorch briefly to give a nice browned effect (as pictured)

