



## Homemade Marshmallow Fluff from MOMables

### INGREDIENTS

- 3 egg whites
- 1/4 teaspoon cream of tartar
- 2/3 cup granulated sugar
- 1/4 cup room-temperature water
- 3/4 cup honey
- 1 teaspoon vanilla extract

### INSTRUCTIONS

1. In a large bowl or stand mixer, beat the egg whites and cream of tartar until soft peaks form.
2. Put the sugar, water, and honey into a saucepan, and bring it to a boil.
3. Clip on a candy thermometer, and cook until 246F, about 5 minutes or so.
4. Remove from the heat.
5. Turn the beaters on low speed, and slowly drizzle the honey mixture into the egg whites.
6. Once fully incorporated, add the vanilla, turn the speed to high, and beat the mixture until light and fluffy, about 10 minutes.
7. Store in your cabinet for up to a week, and enjoy!

**Find it online:** <https://www.momables.com/homemade-marshmallow-fluff/>