



## Fluffy White Frosting

*Adapted from Cook's Illustrated*

BAH Note: This frosting reminds of the marshmallow topping that you get on snowballs here...it's a Baltimore thing. Only this isn't as sticky or stringy. The frosting is best the day it's made. After two or three days it starts to breakdown, get kind of grainy, and deflates.

- 2 large egg whites
- 1 cup white sugar
- 1/4 cup plus 1 tablespoon water
- 1 teaspoon vanilla extract
- 1 tablespoon light corn syrup

Combine all ingredients in a large heatproof bowl and stir to combine. Place the bowl over a medium pot containing an inch of just simmering water. Be sure that the bottom of the bowl does not touch the water.

Stir constantly and cook until the sugar dissolves and the liquid reaches 160 degrees on an instant read thermometer, approximately 10 minutes. If any solids form during cooking, strain the liquid through a fine mesh strainer before proceeding.

Transfer the cooked liquid to the bowl of a standing mixer fitted with a whisk attachment. Beat on medium speed for 5 to 10 minutes until soft peaks form. Then increase the speed to medium high and beat until stiff peaks form and the mixture is completely cooled, approximately 5 to 10 minutes more.

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*fluffy white frosting* was posted by wendi on 16 february 2010 at [bonappetithon.com](http://bonappetithon.com)