**Marshmallow Fluff**

**Ingredients**

* 1/3c Water
* 3/4c Sugar
* 3/4c Corn Syrup
* 3ea Egg Whites
* 1/2t Cream of Tartar
* 1t Vanilla

**Method**

1. Place water, sugar, and corn syrup in a saucepan, stir to combine
2. Using a candy thermometer cook over medium-high heat, do not stir at all
3. Place egg whites and cream of tartar in a mixing bowl
4. When the sugar mixture reaches 225°f, begin whipping the egg whites
5. When the whites are ready and the sugar mixture reaches 240°f begin to slowly pour the sugar mixture into the egg whites
6. Once all the sugar has been incorporated turn the mixers speed down to medium and continue to mix for 7-8 minutes
7. Add vanilla and whip until cool