

Marshmallow Frosting Recipe

- 2 sticks of unsalted butter, softened
- 1 - 7oz jar marshmallow cream
- 2 teaspoons vanilla
- 3 cups powdered sugar
- 1 - 1 ½ Tablespoons heavy whipping cream

Instructions:

1. In a stand-up mixer mix together the marshmallow fluff, butter, and vanilla. Beat for about 2 minutes until fluffy.
2. Add half the powdered sugar and 1 tablespoon of heavy whipping cream. Turn the mixer on low so that powdered sugar doesn't go everywhere!
3. Add the remaining powdered sugar and mix until it's well combined. Add about ½ tablespoon of heavy whipping cream if necessary.

This recipe will frost a 9x13 cake. a 9 inch layer cake, or 24 cupcakes if icing with a knife and not piping the icing. I would do the recipe 1.5 times if you want to pipe the recipe onto the cupcakes.