

Marshmallow Fluff Cupcake Recipe

There's no more that much love in the air than that of marshmallow fluff. We love to indulge in the treat every single morning when we wake up. We love to grab a big tub of marshmallow fluff and head off to work for our day. Sometimes we even decide to make our own. Homemade marshmallow fluff is something that people always seem to be thrilled to get their hands on.

You can eat as much as you want without getting too addicted to the stuff. The great thing about making your own homemade marshmallow fluff is that you can do it all day long and never run out of cream cheese or marshmallow creme. That's because making these treats at home is so easy, and they taste way better than any store bought.

To make this simple dessert, all you need is some plain, white, sweet cream, and one and a half teaspoons of vanilla extract. Mix together all of the ingredients and pour the entire contents of a plastic bag into your mixing bowl. Then take your stick mixer and paddle the mixture until it's completely smooth and creamy. It should be at room temperature. Once it's all mixed, add your marshmallow frosting recipe into the mix and gently mix it all together until it's completely smooth and fluffy.

Once you've mixed the entire recipe, it's time to frost the entire thing. It doesn't matter what you put in the cake mixture-you can use whole eggs, egg whites, or sugar. Just make sure that the yolks are beaten before adding them to the mix. After this step, you just spoon the warm mixture over the vanilla ice cream and you're done! Easy enough, right?

Marshmallow frosting doesn't freeze well at room temperature so you'll have to make sure that it remains fresh by leaving it in the refrigerator for up to two days after you prepare it. The best way to do this is to beat the egg whites to get rid of lumps. Once this is done, the bowl of beaters should be turned on low and left in the refrigerator for about four to five hours. If the frosting starts to dry out, which it will after it's frozen, just turn it back on the stove for about 10 minutes to re-heating the bowl. This is an easy and inexpensive way to spruce up your desserts without having to worry about damaging them.



You might want to top off your desserts with some delicious shredded coconut. All you have to do is combine one tablespoon of marshmallow fluff with one tablespoon of chopped coconut and mix thoroughly. A drizzle of some coconut water sprinkled onto the finished dessert is all you need. You can refrigerate the bowl of coconut water for up to 24 hours to allow the flavors to mingle.

When preparing this recipe, you'll also want to use a food processor or blender to liquefy the yummy marshmallow fluff mixture. Once the liquefaction is complete, you'll be able to cut it into little pieces using a food processor or blender. You'll then use the resulting pieces to frost your cupcakes or squares. You can add any type of flavor to the frosting such as vanilla, chocolate, or almond to give it a nice sweet touch.

If you want to learn how to decorate cupcakes and squares with this fantastic frosting recipe, there are many easy to follow recipes available online. You'll find tips on piping, icing, and decorating with marshmallow frosting. https://bestreviewsca.com/halal-marshmallows_50727/ There are even videos available to show you exactly how to decorate with the homemade recipe. You can even purchase a marshmallow frosting recipe book and a package of cookie cutters in the same purchase. Why not treat yourself to a homemade treat today?