

DIY Marshmallow Creme

about 5 cups



This homemade Marshmallow Cream is incredibly easy to make. Plus, it's so perfectly thick, fluffy, creamy, and glossy, you'll wonder why you ever bothered buying it from the store!

Ingredients

- 3 egg whites
- 1/2 teaspoon cream of tartar
- 1/3 cup water
- 5 1/2 ounces granulated sugar, divided (3/4 cup plus 2 tablespoons)
- 9 ounces light corn syrup (3/4 cup)
- 1 teaspoon vanilla extract

Instructions

1. Place the egg whites in the bowl of a stand mixer and sprinkle the cream of tartar over. Beat, increasing the speed to medium-high, until the eggs starts to get light, airy, and frothy. With the mixer running, slowly pour in 7/8 ounce (2 tablespoons) granulated sugar. Continue to beat until firm (but not stiff) peaks form. Set aside.
2. Fit a small saucepan with a candy thermometer, or have a reliable digital thermometer ready nearby. Combine water, sugar, and corn syrup in the saucepan and stir together. Bring to a boil over medium heat, and then, using a heat-safe spatula, stir very frequently as you cook the syrup mixture to 240°F, maintaining a consistent boil. Once at 240°F, remove from the heat immediately.
3. Start the mixer on second speed and **slowly** pour the syrup in as it mixes until all of the syrup has been added. Stop the mixer and scrape down the bowl if needed, and then increase speed to medium-high and beat for another 5 minutes. The mixture should have expanded and you should now have a white creme that's able to hold some shape. Add the vanilla, wipe down the bowl and beater, and beat for about 1 more minute, until the mixture is even in color again and has reached the desired consistency of marshmallow creme.
4. Store creme in an airtight container in the refrigerator.

<http://brighteyebaker.com/2013/03/15/diy-marshmallow-creme/>

Homemade Magic Shell

Author: Nikki

You are 2 simple ingredients away from the best ice cream topping! Smooth chocolate that creates a perfect shell for a perfect bite! This stuff is AMAZING!

Ingredients

- 2 cups milk chocolate chips, or semi-sweet
- ¼ cup coconut oil, I used the solid kind

Instructions

1. Combine the chocolate chips and coconut oil together in a medium microwave safe bowl. Heat in 30 second increments, stirring in between each increment until chocolate chips are melted and stirred smooth.
2. Pour and drizzle over ice cream. Store remaining left overs in an air tight container at ROOM TEMPERATURE :)

Notes

Recipe from: [The Comfort of Cooking](#)

Recipe by Chef in Training at <http://www.chef-in-training.com/2015/02/homemade-magic-shell/>



Chocolate Sauce

Ingredients

1 pkg chocolate pudding

1 ½ TBS cocoa powder

½ C sugar

½ TBS oil

1 C water

2 TBS butter

1. Combine all ingredients except butter in a microwave safe bowl. Whisk until well blended.
2. Microwave on 80% power until boiling. Watch carefully.
3. Stir in butter.