

# A Recipe From *tikkido*

## Marshmallow Sauce Ice Cream Topping

<http://tikkido.com/blog/marshmallow-ice-cream-sauce-recipe>

### Ingredients:

- 1 cup water, divided
- 1 teaspoon unflavored gelatin
- 1 ½ cup sugar
- 1 cup light corn syrup
- pinch salt
- 1 teaspoon vanilla or vanilla bean paste

### Instructions:

1. Place half of the water in a large mixing bowl. Rain the gelatin evenly over the surface of the water and set aside.
2. Place the remaining water in a small saucepan with the sugar, corn syrup, and salt. Cook (without stirring! Just swirl occasionally if needed.) over medium-high heat until the syrup is 240 degrees Fahrenheit (soft-ball stage).
3. Pour hot syrup over the gelatin and water in the mixing bowl. Whip on low for two minutes.
4. Add vanilla, and whip on high for several minutes, until the mixture is white, thick, and fluffy.

