



Peppermint Fluff Frosting

Top cakes, cupcakes or cookies with a flavor of the season. Crush candy canes on top for a festive look. Made with our [Vanilla Frosting Mix](#).

Ingredients

- 1 cup [Pamela's Vanilla Frosting Mix](#)
- 1 TBSP light corn syrup
- 3 TBSP water
- 3 egg whites, large
- ¼ tsp cream of Tartar
- 1/8 tsp salt
- 1 tsp vanilla
- ¼ to ½ tsp peppermint extract

Directions

In the metal bowl of a stand mixer set over (but not touching) a saucepan of simmering water, whisk together Vanilla Frosting Mix, corn syrup, water, egg whites, cream of Tartar, and salt. Cook over medium heat, stirring frequently, until the sugar has completely dissolved, 3 to 4 minutes.

Attach the bowl to the mixer fitted with the whisk attachment. Beat the mixture on high speed until glossy, thick, and billowing peaks form, about 4-7 minutes. Beat in the vanilla and peppermint extracts. Use immediately.

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