
Marshmallow Filling

The Essential Southern Living Cookbook

Start to Finish Time: 5 minutes

1/2 cup butter, softened

1 cup sifted powdered sugar

1 cup marshmallow creme

1/2 teaspoon vanilla extract

In a bowl, beat the butter with an electric mixer on medium speed until creamy. Gradually add the sugar, beating well.

Add the marshmallow creme and vanilla extract, beating until well blended.

Yield: 1 1/2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 1208 Calories; 92g Fat (67.2% calories from fat); 1g Protein; 100g Carbohydrate; 0g Dietary Fiber; 248mg Cholesterol; 938mg Sodium. Exchanges: 18 1/2 Fat; 6 1/2 Other Carbohydrates.