Recipe for Rocky Mountain Frosting

1 cup sugar
1/4 cup water
1/4 cup white corn syrup
1 egg white
2 marshmallows
1/2 teaspoon vanilla
1/4 teaspoon almond extract

Cook sugar, water and corn syrup until mixture forms a firm soft ball in cold water (231° at 5,000 ft.). Beat egg white until it forms a soft peak that droops slightly; cut marshmallows in eighths and add to candy mixture. Gradually pour hot syrup on egg white mixture, beating continuously until icing holds shape and is practically cold. Add flavorings and spread on cool cake. Makes frosting for top and sides of two 9-inch layers.