

chattavore

HOMEMADE MARSHMALLOWS (ADAPTED FROM THE JOY THE BAKER COOKBOOK)

prep time: 20 minutes

cook time: 10-15 minutes

makes 16 gigantic or 32 large marshmallows

- powdered sugar
- 1 cup cold water
- 3 envelopes unflavored gelatin
- 2 cups granulated sugar
- 1/2 cup light corn syrup
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract

1. Grease an 8-inch cake pan (or spray with nonstick cooking spray) and generously sprinkle with powdered sugar (I cannot emphasize the term "generously" enough here. Make sure that every surface is completely coated with sugar!). Set aside.
2. Pour 1/2 cup of the water into the bowl of a heavy-duty stand mixer fitted with the whisk attachment. Sprinkle the gelatin over the water. Allow the gelatin to bloom in the water while you prepare the sugar syrup.
3. Combine the remaining 1/2 cup water, salt, corn syrup, and the granulated sugar in a medium saucepan. Set the pan over medium heat and attach a candy thermometer. Cook and stir until the sugar has completely dissolved. Continue to cook until the temperature has reached 240 degrees.
4. Turn the mixer on low speed. Slowly drizzle the sugar syrup into the bowl, trying to avoid the whisk attachment if possible. Once you have added all of the sugar syrup, gradually increase the speed to high. Beat on high for twelve minutes, then add the vanilla and beat for another three minutes.
5. Using a rubber spatula (I coat mine with nonstick cooking spray), scrape the marshmallow into the prepared pan, then carefully smooth the mixture into the pan. This is a messy process, but just keep smoothing and spraying the spatula as needed. Allow the marshmallows to set for three hours.
6. Liberally coat a cutting board with powdered sugar. Run the tip of a knife all along the edges of the cake pan then invert the pan onto the prepared surface. You may find that it helps to give it a couple of good whacks to get the block of marshmallow out.
7. Using a serrated knife coated with nonstick cooking spray, cut the marshmallow into 16 or 32 pieces. I find it helpful to spray my knife after each cut. Generously coat the cut sides of the marshmallows with powdered sugar. Store in an airtight container.

Note: for peppermint swirl marshmallows, substitute peppermint extract for the vanilla and add 1 cup of Andes Peppermint Crunch Baking Chips when you add the extract.