

Make It Sweet.

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Marshmallows

These fresh marshmallows still have the springiness and texture of traditional marshmallows but they are also melt in your mouth tender. The set-up marshmallows can then be cut and sandwiched between crunchy homemade graham cracker cookies held in place with some melted chocolate to make a delicious homemade S'mores.

Don't be put off by the number of steps involved in these recipes. It really is easy.

Ingredients:

1 oz unflavored gelatin
(4 packages of Knox)
2/3 C cold water
1 ½ C granulated sugar
1 C light corn syrup
1 C water
1 Tbsp vanilla bean paste
½ C powdered sugar
½ C corn starch
Non-stick spray



1. Put 2/3 C of water and the gelatin into the bowl of a stand mixer. Make sure that all of the gelatin granules are in the water.
2. Place 1 C water, granulated sugar and corn syrup into a sauce pan.
3. Attach a candy thermometer so that the tip is in the liquid, but does not touch the bottom of the pan. Heat over medium high heat until the boiling sugar reaches 240° F.
4. Once the sugar reaches 240° F, turn the heat off and remove the pan from the heat.
5. Start the mixer with the whip attachment on the lowest speed. Pour the hot sugar into the mixer – aiming for the space between the whip and the side of the bowl.
6. Once all of the hot sugar syrup has been added, slowly increase the speed to high and let it whip until the mixture become white, very thick and the bottom of the bowl is just warm – not hot anymore. This will take about 10 minutes.
7. Add the vanilla at the very end. The mixture will look like it is going to separate when you add the vanilla – just keep it mixing and it will come back to the marshmallow cream consistency.
8. While the mixture is whipping, prepare the pan that you are going to spread the mixture into. A 10" x 15" x 3/4" deep pan is the right size for the whole recipe and is the right thickness to cut-out the marshmallows.
9. Prepare the pan by spraying it all over with non-stick spray. Mix the powdered sugar with the cornstarch. Sprinkle on 1/2 of the powdered sugar mixture and make sure that the entire pan is coated evenly. Once the marshmallows are ready, you have to work quickly before it sets-up.
10. Pour it onto the pan and use your hands dipped in water to spread it into an even layer.
11. Let the marshmallows sit for at least an hour before cutting out shapes. When cutting out shapes, dip the cutter into powdered sugar before cutting and then dip the cut edges of the marshmallow into powdered sugar.
12. Store between pieces of parchment paper in a container at room temperature. They will stay fresh for 2 weeks – if they last that long! This recipe makes about 24 - 2 inch round cutouts

Graham Crackers

Ingredients:

- 1 ¼ cups all-purpose flour
- 1 cup whole-wheat flour
- ¼ cup untoasted wheat germ
- ¼ cup ground flax seeds
- ½ teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1 cup unsalted butter, softened butter (2 sticks)
- ¾ cup packed light-brown sugar
- 2 tablespoons molasses



Directions:

1. Preheat oven to 350° F.
2. Whisk both flours, wheat germ, flax seeds, salt, baking soda, and cinnamon in a medium bowl
3. Put butter, brown sugar, vanilla extract and molasses into electric mixer bowl fitted with a paddle attachment and mix on medium speed until pale and fluffy, about 2-3 minutes
4. Reduce speed to low and add flour mixture – mix until combined
5. Rollout dough between two pieces of parchment paper to 1/8 inch thickness. Freeze for 20 minutes.
6. Cut out 2 inch rounds and place on parchment lined cookie sheet. Pierce crackers using fork tines in the center.
7. Bake until dark golden brown, 8-9 minutes
8. Let cool and serve!

Putting Together the S'mores!!!

Melt ½ pound of
Guittard Dark A'Peels in microwave

1. Spread chocolate over two graham crackers
2. Sandwich crackers together with marshmallow in between
3. Enjoy!!!