

Make It Sweet.

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Homemade Marshmallows

These fresh marshmallows still have the springiness and texture of traditional marshmallows but they are also melt in your mouth tender. We are going to spread out the yummy – and sticky – marshmallow mixture, let that set-up for about an hour and then cut out shapes. This is the basic recipe – and there are lots of variations that you can make from this basic recipe. Don't be put off by the number of steps involved in this recipe. It really is easy.

Ingredients

1 oz unflavored gelatin (4 packages of Knox)
2/3 C cold water
1 1/2 C granulated sugar
1 C light corn syrup
1 C water
1 Tbsp clear vanilla
1/2 C confectioner's sugar
1/2 C corn starch
Non-stick spray



Put 2/3 C of water along with the gelatin into the bowl of a stand mixer. Make sure that all of the gelatin granules are in the water. The other 1 C of water, granulated sugar and corn syrup goes into a sauce pan. 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. Once the sugar reaches 240° F, turn the heat off and remove the pan from the heat. Start the mixer with the whip attachment on low speed. Pour the hot sugar into the mixer – aiming for the space between the whip and the side of the bowl. Once all of the hot sugar syrup has been added, 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. While the mixture is whipping, prepare the pan that you are going to spread the mixture into. We use a 10" x 15" x 3/4" deep pan - this is the right size for this whole recipe and is the right thickness to cut-out the marshmallows with cookie cutters. You can use a smaller pan but it would need to be deeper. 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. Add the vanilla at the very end of the mixing. 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. Once the marshmallows are ready, you have to work quickly before it sets-up. Pour it onto the pan and use a sprayed spatula or hands that are dipped in water to spread it into an even layer. Let the marshmallows sit for at least an hour before cutting. When you are ready to cut – liberally dust your work surface with powdered sugar mixture and turn out the marshmallows. Use cookie cutters to cut out shapes - dip the cutter into powdered sugar before cutting and then dip the cut edges of the marshmallow into powdered sugar. 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 48 miniature cut-outs.