

# HOMEMADE MARSHMALLOWS

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## INGREDIENTS

|   |                                       |
|---|---------------------------------------|
| 1/2 cup water   | plastic wrap                          |
| 3oz unflavored gelatin (I used 3 envelopes of Knox gelatin, 1 packet = 1oz) | cooking spray                         |
| 2/3 cup corn syrup (or substitute Lyle's Golden Syrup)                      | 9" x 13" baking pan                   |
| 1/2 cup water   | candy thermometer                     |
| 2 cups white sugar  | powdered sugar and/or toasted coconut |
| 1 tsp pure vanilla extract  |                                       |

## LET'S MAKE IT!

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Liberally butter a 9"x13" brownie pan or baking sheet.

In stand mixer bowl, stir 3 packets of gelatin into 1/2 cup cold water. Allow to rest for 10 minutes.

In saucepan over medium heat, add 1/2 cup water, sugar and corn syrup. Bring to a boil for 1 minute until candy thermometer reads 240°F.

Remove from heat and immediately pour sugar mixture into gelatin bowl.

With stand mixer's whisk attachment, whip on high speed for 12 minutes. Add vanilla and whip on high speed for one more minute.

Pour mixture immediately into prepared pan.

Allow to rest for a minimum of 3 hours.

**TOAST COCONUT:** Preheat oven to 325°F. Spread shredded coconut evenly on baking sheet. Bake for 5 minutes. Remove from oven, stir well. Return to oven for 5 minutes. Remove from oven, stir well. Repeat until desired depth of color is reached. \*Do not leave the coconut unattended for any period of time. It will burn in the blink of an eye! #beentheredonethat

**CUT MARSHMALLOWS:** Remove plastic wrap from pan. Sprinkle work surface generously with powdered sugar or toasted coconut. (I used parchment paper on my work surface.) With a butter knife, loosen marshmallow from sides of pan & invert onto covered work surface. Sprinkle more confectioner's sugar on top of the mixture and press into the marshmallows. Cut marshmallows with sharp knife or sharp cookie cutters. Coat all cut sides with powdered sugar or coconut.

Store in an airtight container. Will keep well for weeks, but they don't last that long!