



# Homemade Marshmallows

Makes: 8 servings

Prep Time: 10 minutes Cook Time: 10 minutes

Total Time: 20 minutes

- 6 tbsp water, divided
- 1 packet (2 1/2 teaspoons) unflavored gelatin powder
- 3/4 cup granulated sugar
- 1/3 cup light (clear) corn syrup
- pinch of salt
- 1/2 vanilla bean (or 1/2 teaspoon vanilla extract)
- 3/4 cup powdered sugar

In a large bowl, add 3 tablespoons of water and sprinkle the gelatin on top. Let sit for a few minutes without stirring.

Meanwhile, in a medium sauce pan, stir together the granulated sugar, corn syrup, salt, and 3 tablespoons of the water. Turn the heat to high and bring to a boil without stirring for two minutes.

Slowly begin to stream the sugar syrup into the gelatin mixture while constantly beating with a stand mixer on low. Do not splash the syrup on the edges of the bowl, or it will harden immediately. Go slow, and take your time. Turn the speed to high and beat the mixture for 10 minutes.

Stir in the vanilla extract or vanilla bean seeds and mix until combined.

Spread the mixture into a 9 x 5" loaf pan that has been lined with greased very well with either cooking spray, butter or oil. Let the mixture set uncovered for at least 3 hours.

When ready to cut, sprinkle the powdered sugar on a work surface. Dump the marshmallows out on the surface, and cover with powdered sugar. Slice into 8 large marshmallows while dipping the knife in powdered sugar between cuts. Roll all of the edges of the marshmallows in the powdered sugar.

Store the marshmallows in an air-tight container at room temperature. They will keep for 2-3 days .

Chef's Notes:

You can make wonderful flavored marshmallows by following the instructions below...

**Orange or Lemon Marshmallows:** In the place of vanilla extract, add 1/2 tsp of orange/lemon extract and 1 drop of orange/yellow gel food coloring.

**Mint Marshmallows:** In the place of vanilla extract, add 1/2 tsp of peppermint or spearmint extract plus 1 drop of green gel food coloring.

**Raspberry Marshmallows:** In a saucepan over medium heat, warm 2 tablespoons raspberry jam until it becomes runny, about 3 minutes. Remove from heat and strain through a fine mesh sieve. Add the purée and one drop of red food coloring when you stir in the vanilla extract.

If you want richer tones of marshmallows, add an extra drop or two of food coloring.