



Peppermint Marshmallows

Makes: 36 marshmallows

Prep Time: 20 minutes

Total Time: 20 minutes plus rest time 4 hours

Ingredients

- 3/4 cup water, divided
- 3 envelopes unflavored gelatin (.25 ounces each)
- 2/3 cup light corn syrup
- 2 cups granulated sugar
- 1 tbsp pure vanilla extract
- 1/2 tsp peppermint extract
- 1/2 cup finely crushed candy canes (optional)
- Red gel food coloring
- 1/4 cup corn starch
- 1/4 cup confectioners' sugar

Instructions

Line a 9x9 inch baking dish with plastic wrap and spray with non-stick cooking spray. Spray another piece of plastic wrap to cover the top, and set aside.

Place 1/2 cup of water in the bowl of a stand mixer fitted with the whisk attachment, and sprinkle gelatin on top of water to soak.

While gelatin is soaking, combine 1/4 cup of water, corn syrup, and sugar in a saucepan. Bring the mixture to a boil over medium heat. Boil the mixture hard for 1 minute.

Carefully pour the hot sugar mixture into the gelatin mixture and beat on high for 12 minutes with the stand mixer, until the mixture is fluffy and forms stiff peaks. Add in vanilla extract and peppermint extract and beat until just combined. Mix in crushed candy canes, if using.

Pour the marshmallow mixture into the prepared baking dish, using a greased spatula to smooth the top. Squeeze 9-12 drops of food coloring across the top of the marshmallow, then use an oiled butter knife or chopstick to swirl the coloring into the marshmallows. Cover the candy with the piece of

prepared plastic wrap, pressing it down lightly to seal the covering to the top of the candy. Allow the marshmallow candy to rest for 4 hours or overnight.

Mix together cornstarch and confectioners' sugar in a shallow dish. Using oiled scissors or an oiled kitchen knife, cut the marshmallow candy into strips, then into 1-inch squares. Dredge the marshmallows lightly in the cornstarch mixture and store in an airtight container.

Chef's Notes:

Look for unflavored gelatin in the baking aisle. It will be by the flavored gelatins (Jello, etc), but comes in a smaller box that contains several envelope packets. Knox is the most common brand of unflavored gelatin.

Light corn syrup is extremely common in candy recipes. It helps prevent sugars from crystalizing – consider it a form of insurance when making homemade candy. If you are opposed to using corn syrup, I have had many readers successfully make my marshmallow recipes with honey instead. Just keep in mind that honey may add some flavor to the recipe, unlike corn syrup which has a neutral sweetness.

Make sure you purchase peppermint extract, not mint extract. Peppermint and mint are actually different flavors, and we want peppermint for this recipe.

Recipe from My Baking Addiction