Homemade Marshmallows



Scan Code To Watch Video!



Recipe by: Laura Vitale

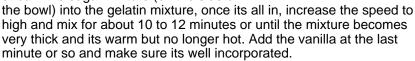
Makes a Few Dozen

Prep Time: 12 hours 0 minutes Cook Time: 10 minutes

Ingredients

- __3 Packs of Unflavored Gelatin __1-2/3 cups of Granulated Sugar
- __1 cup of Water
- __1 cup of Light Corn Syrup
- _2 tsp of Vanilla Bean Paste
- __5 Tbsp of Confectioners Sugar Mixed with 1 Tbsp of Cornstarch
- __Additional Confectioners Sugar for dipping

- 1) Add 1/2 cup of the cold water in the bowl of a standing mixer, sprinkle over the gelatin and set aside.
- 2) In a saucepan, add the remaining water, granulated sugar and corn syrup, cook over medium heat until the mixture reaches 240 degrees when tested with a candy thermometer (this takes about 10 minutes).
- 3) With the motor running on medium low, stream the sugar mixture (on the side of



- 4) Meanwhile, prepare your pan. Grease a 9x13 metal baking pan with some non stick spray, sprinkle over half of the confectioner sugar mixture making sure to coat the bottom and sides of the pan.
- 5) Add the marshmallow mixture to the prepared pan, flatten the top as much as you can and sift over a bit more of the remaining confectioner's sugar mixture just to give it a light dusting.
- 6) Allow them to sit at room temperature for 6 hours or overnight to set.
- 7) When ready to cut, invert them to a baking sheet, and cut them into desired shapes and sizes using a sharp knife. Make sure to dip the knife in some confectioners sugar between each cut so it doesn't stick to the marshmallows.
- 8) Toss them in some confectioners sugar to coat them on all sides and enjoy!