

HOMEMADE

Vanilla Marshmallows



3 PACKAGES UNFLAVORED GELATIN

1 CUP ICE COLD WATER, DIVIDED

1 1/2 CUPS OF GRANULATED SUGAR

1 CUP LIGHT CORN SYRUP

1/4 TEASPOON SALT

3 TEASPOONS VANILLA EXTRACT

1/4 CUP POWDERED SUGAR

1/4 CUP CORNSTARCH

NONSTICK SPRAY

Pour 1/2 cup of the ice cold water into the bowl of a stand mixer fitted with the whisk attachment. Sprinkle the gelatin over the water. Set aside.

In a small saucepan stir together the sugar, corn syrup, salt and remaining 1/2 cup of water. Cover the pan with a lid and place over medium high heat. Cook for 3 to 4 minutes. Uncover, clip a candy thermometer onto the side of the pan and continue to cook for another 7 to 8 minutes without stirring. When the mixture reaches 240 degrees F immediately remove from the heat.

Turn the mixer on to the lowest setting and, while running, slowly pour the hot sugar syrup down the side of the bowl into the gelatin mixture. Once you have added all of the syrup, increase the speed to the highest setting. Continue to whip for 13 minutes, until the mixture becomes fluffy and white. Turn off the mixer, add the vanilla, and then whip again for 2 additional minutes.

While the mixture is whipping prepare the pans as follows: Combine the confectioners' sugar and cornstarch in a small bowl. Line a 9 by 13 inch metal baking pan with parchment paper and lightly spray with nonstick cooking spray. Add the sugar and cornstarch mixture and move around to completely coat the bottom and sides of the pan. Return the remaining mixture to the bowl for later use.

When ready, pour the mixture into the prepared pan, using a spatula to spread evenly. Dust the top with some of the remaining sugar and cornstarch mixture to lightly cover. Allow the marshmallows to sit uncovered for at least 4 hours.

Turn the marshmallows out onto a cutting board and cut into 1-inch squares using scissors. Once cut, lightly dust all sides of each marshmallow with the remaining powdered sugar mixture. Store in an airtight container for up to 3 weeks.