



Airy Homemade Marshmallows

Ingredients

- Cooking Spray or Neutral Cooking Oil
- 3 Envelopes Powdered, Unflavored Gelatin
- 1 ½ cups of Granulated Sugar
- 1 cup Light Corn Syrup
- ¼ teaspoon Salt
- 1 tablespoon Vanilla Extract
 - *Vanilla Bean is best*
- ½ cup Confectioners' Sugar
- Optional: Food Dye
- Optional: Switch out vanilla for buttered rum or mint extract

Directions

Spray or oil your baking dish, place some parchment paper in dish and sprinkle evenly with confectioners' sugar.

Mix gelatin with ½ cup cold water in a stand mixer

In a medium saucepan, combine the granulated sugar, corn syrup, salt and ½ cup cold water. Stir the mixture then cook over medium-high heat, stir occasionally, until the mixture reaches 240 degrees on a candy thermometer

Turn your mixer on low and carefully pour hot syrup into gelatin mixture and mix until dissolved then add vanilla.



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Directions

Turn the mixer to high and whip it is very thick, stiff and white.

Pour into your prepared dish and spread it evenly.

Put your dish into the fridge for 2 hours to let firm

Once firm, turn the dish upside down and pull out the marshmallow as one full piece. Use a knife covered in confectioner's sugar to slice individual marshmallow pieces in desired sizes

OR use a cookie cutter covered in sugar to cut out fun shapes

Give your marshmallows a final dusting of sugar and enjoy!