



## **Amaretto Marshmallows**

{from [bakeat350.blogspot.com](http://bakeat350.blogspot.com)}

for the coating:

1 & 1/2 cups powdered sugar

1 cup cornstarch

for the bloom:

5 teaspoons unflavored powdered gelatin

1/2 cup cold water

2 TBSP Amaretto

for the syrup:

3/4 cup sugar

1/2 cup light corn syrup, divided

1/4 cup water

2 TBSP Amaretto

1/4 teaspoon salt

for the mallowing:

1/2 teaspoon almond extract

coating

Lightly coat an 8x8 pan with cooking spray. Use a pastry brush to distribute evenly.

Coating: Sift together the ingredients for the coating. This makes a lot more than you need and is perfect to have on hand when the marshmallowing mood strikes you. Keep in an airtight container.

Bloom: Whisk the gelatin, water, and Amaretto in a small, microwave-safe bowl. Let sit for at least 10 minutes.

Syrup: In a medium saucepan, stir together the sugar, 1/4 cup corn syrup, water, Amaretto, and salt. Attach a candy thermometer to the pan, and place over medium-high heat. Boil, stirring every so often, until the mixture reaches 240 degrees. Meanwhile, pour the remaining corn syrup into a bowl of a mixer fitted with the whisk attachment. Microwave the bloom mixture for 30 seconds, until melted and smooth. Add it to the corn syrup in the bowl, set the mixer on low and keep it running while the syrup comes to temperature.

Once the syrup reaches 240, slowly pour it into the bowl of the running mixer. Once it's all been added, increase the speed to medium and beat for 5 minutes. Beat for 3 minutes more on medium-high speed. Increase the speed to the highest setting, adding the almond extract and beat for 1-2 minutes more. The mixture will be white, fluffy, and doubled in size.

Pour the mixture into the prepared pan, and use an offset spatula coated with cooking spray to spread evenly. Sift some of the coating mixture over the top and let set for about 6 hours in a cool, dry place.

Run a thin knife around the edges of the pan to loosen, invert onto a coating dusted surface. Using a coated dusted bench scraper to cut into pieces. Dip the cut, sticky edges in more of the coating mixture.