

# Homemade Marshmallows



**Yield:** Approximately 15 marshmallows

**Prep Time:** 25 minutes

## Ingredients:

1 ½ (.25 oz) pkg (.375 ounces; **may use .4 oz**) unflavored gelatin  
4 fl oz ice cold water, divided  
6 oz granulated sugar  
4 fl oz light corn syrup  
⅛ t (pinch) kosher salt  
½ t vanilla extract

## For Pan:

2 T cornstarch  
2 T confectioners' sugar  
Nonstick cooking spray

## Directions:

1. Combine the gelatin with 2 fl oz (¼ c) of the cold water in the bowl of a stand mixer. Have the whisk attachment standing by.
2. Combine the remaining 2 fl oz (¼ c) water, granulated sugar, corn syrup and salt in a 2-quart saucepan. Place over medium high heat, cover and allow to cook for 3 to 4 minutes. Uncover, clip a candy thermometer onto the side of the pan and continue to cook until the mixture reaches 240 degrees F, approximately 7 to 8 minutes. When the mixture reaches this temperature, immediately remove from the heat.
3. Turn the mixer fitted with the whisk attachment to low speed and, while running, slowly pour the sugar syrup down the side of the bowl into the gelatin mixture. Once you have added all of the syrup, increase the speed to high. Continue to whip until the mixture becomes very thick and is lukewarm, approximately 12 to 15 minutes. Add the vanilla during the last minute of whipping. While the mixture is whipping prepare the pans as required by marshmallow size (see below & backside)

## Regular Marshmallows:

1. Combine the confectioners' sugar and cornstarch in a small bowl.
2. Lightly spray a 8x8 or 9x9 square metal baking pan 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.
3. When ready, pour the mixture into prepared pan, using a lightly oiled spatula for spreading evenly into the pan.
4. Dust the top with enough of the remaining confectioners sugar and cornstarch mixture to lightly cover. Reserve the rest for later. Allow the marshmallows to sit uncovered for at least 4 hours and up to overnight.
5. Turn the marshmallows out onto a cutting board and cut into 1-inch squares using a pizza wheel or knife dusted with confectioners' sugar mixture. Once cut, lightly dust all sides of each marshmallow with the remaining mixture, using additional if necessary.
6. Store in an airtight container for up to 3 weeks.

### **Miniature Marshmallows:**

1. Combine the confectioners' sugar and cornstarch in a small bowl.
2. Line 3 half sheet pans with parchment paper, spray the paper with nonstick cooking spray and dust with confectioners' sugar mixture.
3. When ready, scoop the mixture into a piping bag fitted with a 1/2-inch round piping tip. Pipe the mixture onto the prepared sheet pans lengthwise, leaving about 1-inch between each strip.
4. Sprinkle the tops with enough of the remaining cornstarch and sugar mixture to lightly cover. Let the strips set for 4 hours or overnight.
5. Cut into 1/2-inch pieces using a pizza wheel or scissors dusted with confectioners' sugar mixture. Once cut, lightly dust all sides of each marshmallow with the remaining sugar mixture.
6. Store in an airtight container for up to 1 week.

**Source:**

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<<http://altonbrown.com/homemade-marshmallow-recipe/#.VJeVU8IIR00.mailto>>.