

Coffee Marshmallows

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Ingredients:

Prep:

½ Cup powdered sugar
½ Cup cornstarch
2 Tbsp cocoa powder
Vegetable oil

Marshmallows:

¾ Cup warm water
1 Tbsp instant espresso granules
3 Envelopes gelatin
1 ½ Cups sugar
1 Cup light corn syrup
½ Tsp salt
2 Tbsp cocoa powder
2 Tsp vanilla extract
Vegetable oil

Directions:

1. Prep ingredients: sift the dry ingredients together. Grease a 10 x 8 casserole dish with the vegetable oil. Add a tsp or two of the cocoa mixture, sprinkled over the prepared dish.
2. Combine ½ cup warm water and instant espresso granules
3. Whisk until granules are dissolved. Put in fridge to cool.
4. Pour cooled espresso into a large bowl (stand mixer preferred, but a hand mixer does work)
5. Sprinkle gelatin over the coffee mixture and let sit for 10 minutes
6. In medium saucepan, combine sugar, corn syrup, salt, and ¼ cup water.
7. Heat over medium heat until sugar has dissolved
8. Turn the heat up to medium high and bring mixture to a boil
9. Cook for one minute, until the candy thermometer reaches 240 degrees
10. Carefully add boiling liquid to the gelatin.
11. Turn mixer to high and beat for 8-10 minutes, until mixture has doubled in volume and holds stiff peaks
12. Sift in the cocoa powder and pour in vanilla
13. Beat until incorporated
14. Pour mixture into prepared casserole dish
15. Dust the top with a few tablespoons of cocoa powder/sugar mixture
16. Cover with foil or plastic wrap and allow to set until firm. Minimum 4 hours, preferably overnight