

Homemade Vanilla Marshmallows

Gelatin envelopes (2)-(can also substitute JELLO (85g) plus one envelope of gelatin)

Water $\frac{1}{4}$ c + 2 T (can also be split half and half with water and fruit puree for a flavor variation)

Vanilla Extract 1 $\frac{1}{2}$ tsp

Sugar 1 $\frac{1}{2}$ c (can use a mixture of sugar and ground up hard candies)

Water $\frac{1}{4}$ c + 2 T

Corn syrup $\frac{1}{2}$ c + 2 T

Salt $\frac{1}{4}$ tsp

Food coloring of choice

Line a shallow baking pan with parchment paper. Coat the paper with vegetable oil or non-stick spray. Fit a stand mixer with the whisk attachment. In the mixer bowl combine the $\frac{1}{4}$ plus 2 Tbs water with vanilla extract. Sprinkle the gelatin over the liquid to bloom (soften). Add the sugar, salt, corn syrup, and remaining $\frac{1}{4}$ c plus 2 Tbs water to a heavy saucepan. Bring to a boil with the lid on and without stirring. When this mixture is at a boil, remove the lid and continue to cook without stirring until it reaches the soft-ball stage (234-240 F). With the mixer at medium speed, pour all of the hot syrup slowly down the side of the bowl into the awaiting gelatin mixture. Be careful as the hot syrup is very liquid and hot at this point and some may splash out of the bowl - use a splashguard if you have one. When all of the syrup is added, bring the mixer up to full speed.

Whip until the mixture is very fluffy and stiff, about 8-10 minutes. Pour marshmallow into the parchment-lined pan and smooth with an oiled offset spatula if necessary. Allow the mixture to sit, uncovered at room temp for 10 to 12 hours.

Mix equal parts rice flour and confectioners sugar and sift generously over the rested marshmallow slab. Turn the slab out onto a cutting board, peel off paper and dust with more sugar/starch mixture. Slice with a pizza cutter or oiled cookie cutter into desired shapes. Dip all cut edges in sugar/starch mixture and shake off excess powder. Can also be rolled in toasted coconut.

Marshmallows will keep several weeks at room temp in an air-tight container. Recipe doubles well.