

Homemade Marshmallows

from *Cathy's Kitchen*

Ingredients:

2½ tablespoons unflavored gelatin
1½ cups granulated sugar
1 cup light corn syrup
¼ teaspoon salt
2 tablespoons pure vanilla extract*
Confectioners' sugar, for dusting

Steps:

1. Combine gelatin and ½ cup cold water in the bowl of an electric mixer with whisk attachment. Let stand 30 minutes.
2. Combine granulated sugar, corn syrup, salt, and ½ cup water in a small heavy saucepan; place over low heat, and stir until sugar has dissolved. Wash down sides of pan with a wet pastry brush to dissolve sugar crystals.
3. Clip on a candy thermometer; raise heat to high. Cook syrup without stirring until it reaches 244° (firm-ball stage). Immediately remove pan from heat.
4. Use a mixer on low-speed to slowly and carefully pour syrup into the softened gelatin. Increase speed to high; beat until mixture is very thick and white and has almost tripled in volume, about 15 minutes. Add vanilla; beat to incorporate.
5. Generously dust an 8-by-12-inch glass baking pan with confectioners' sugar. Pour marshmallow mixture into pan. Dust top with confectioners' sugar; wet your hands, and pat it to smooth. Dust with confectioners' sugar; let stand overnight, uncovered, to dry out. Turn out onto a board; cut marshmallows with a dry hot knife into 1 ½-inch squares, and dust with more confectioners' sugar.

*Use your favorite extract to make whatever marshmallow flavor you want. Vanilla is an excellent overall flavor. At Christmas, I liked using peppermint for a special treat. Excess extreme caution when adding peppermint. Start off by adding ½ teaspoon, if that's not enough then increase amount by ½ teaspoon or less increments until desire strength reached.

Enjoy!

