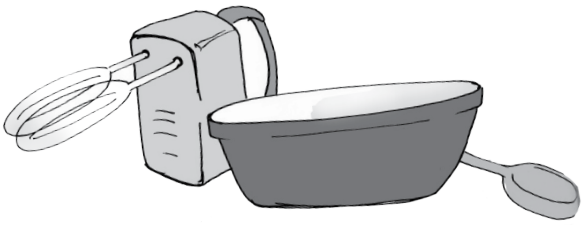
MAKE YOUR OWN MARSHMALLOWS

Ancient people used a plant to make marshmallows, but that's not how we make them today. If you've never created your own marshmallows before you're in for a treat! They're easy to make, and they taste fantastic! Make sure you have adult supervision.



1 Pour the gelatin and ½ cup of the cold water into the mixer bowl. Let stand.

2 Heat the other ½ cup of water in the saucepan until it is boiling. Stir in the sugar, corn syrup, and salt, and then cook the mixture over medium high heat, covered, for approximately 4 minutes.

3 Test the temperature of the sugar mixture with the candy thermometer. Continue to cook the mixture until it reaches 240 degrees Fahrenheit (115 degrees Celsius). This should take about 8 minutes. As soon as the mixture reaches the right temperature, remove it from the heat.

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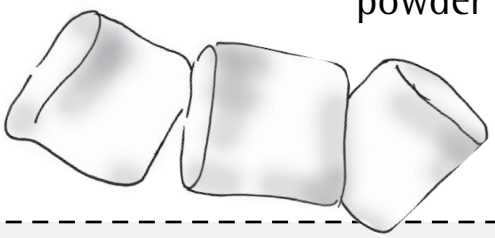
4 Start the mixer at slow speed, and carefully pour the sugar mixture down the side of the bowl. When all of the sugar mixture has been added to the gelatin and water mixture, turn the mixer up to high speed. Add the vanilla. Whip the mixture until it is thick, about 14 minutes.

5 While the mixture is thickening, stir together the powdered sugar and cornstarch. Dust the bottom and sides of the pan with this powder.



6 Pour the thickened mixture into the pan, making sure it is evenly spread. Dust the top of the mixture with the sugar-cornstarch powder.

7 Let the marshmallows sit uncovered for 4 hours. Then flip them out onto the cutting board, using the pizza cutter to slice them into squares.

8 Dust all sides of the marshmallows with the sugar-cornstarch powder to keep them from sticking together. Enjoy!

Supplies

- 3 packages unflavored gelatin
- 1 cup of ice cold water, divided
- stand mixer
- stove
- saucepan with cover
- 1½ cups sugar
- 1 cup light corn syrup
- ¼ teaspoon salt
- candy thermometer
- 1 teaspoon vanilla
- ¼ cup powdered sugar
- ¼ cup cornstarch
- 9-by-13-inch pan
- cutting board
- pizza cutter