

Homemade Marshmallow Recipe

Do this ahead of time!***

Prepare a clean dry 9" x 13" sheet cake pan by lightly coating with vegetable shortening and then dusting with a 50/50 mixture of corn starch and powder sugar (about ¼ cup of each). Keep remaining starch/sugar mixture available.

Step 1:

Prepare clean dry mixing bowl with a whip attachment, preferably a stand mixer. Sprinkle gelatin on top of water in bottom of the mixing bowl and let it set for at least 10 minutes.

<u>Measure</u>	<u>Unit</u>	<u>Ingredient</u>
3	Pkg	Unflavored Knox Gelatin Powder (envelopes)
1/2	Cup	Cold Water

Step 2:

Add ingredients below in a 2 quart pan and cook on stove to 240°. Once 240° is reached, immediately take from stove and pour slowly, producing a thin thread of syrup, into water and gelatin from step 1, while mixing at medium speed. After all the syrup is incorporated, increase the mixer speed to high and whip until very firm.

Slowly add 1 teaspoon of vanilla and continue mixing for 1 minute.

1/2	Cup	Water
1 1/2	Cup	Granulated Sugar
1	Cup	Light corn syrup
1/4	Teaspoon	Kosher Salt

Step 3:

Immediately spread marshmallow onto the pan and cool at room temperature for 4 hours.

Spread the starch/sugar mixture onto cutting surface and utensils to keep the marshmallow from sticking to utensils and each other after cutting.

Transfer to cutting surface and use pastry wheel for cutting.

Step 4 (Optional - but trust us, it's pretty darn good!):

Grab your favorite kringle (we recommend Turtle, Chocolate Pecan or Cinnamon Roll!), cut a few slices a couple inches wide. Slice the Kringle from front to back, so it opens like a sandwich. Roast your marshmallow to your desired amount, then place it in between both Kringle halves. Voila! Gourmet Kringle S'mores!