

Marshmallows

Ingredients:

- 2 cups + 1 Tablespoons sugar
- ¼ cup corn syrup (or honey)
- ½ cup water
- Bloom ingredients:
 - ½ cup water
 - 7 tsp gelatin about 3 packets of Knox unflavored gelatin (21.6 g)
- Pinch of salt
- 1 ½ tsp pure vanilla extract
- Dusting powder:
 - 1 cup confectioner's sugar sifted
 - ½ cup cornstarch

Directions:

1. Prepare a 8x8 or 9x9 pan by covering with plastic wrap and lightly oiling with butter or vegetable oil.
2. Mix the confectioner's sugar and cornstarch together until well combined. Set aside until needed.
3. Bloom: Place ½ cup of **water** in the bowl of your stand mixer fitted with whisk attachment. Sprinkle the **gelatin** over the top and mix so that all the gelatin is moistened. Set aside.
4. Place the **sugar, corn syrup, and water** in a pot. Stir only until the sugar is moistened. Do not stir again.
5. Heat over medium-high heat until the sugar syrup comes to a gentle boil. Swirl the pan a couple times to mix but do not stir. Cover the saucepan with a lid and lower the heat and set a timer for 2 minutes. Do not lift the lid until the 2 minutes is up.
6. Remove the lid and allow the sugar syrup to cook until it reaches approximately 242°F.
7. When the sugar syrup reaches the right temperature, remove it from the heat and turn your mixer to medium. Pour the sugar syrup along the side of the bowl of the mixer and into the bloomed gelatin.
8. Add the **salt** and increase the speed to medium and whisk for 5 minutes.
9. Switch to high speed and whisk for 5 more minutes to allow the marshmallows mixture to bulk up.
10. Add the **vanilla** to the mixer and whisk for a further minute on high speed to combine.
11. Scrape the marshmallows into the prepared pan. Spread evening using another piece of plastic wrap that has been well oiled.
12. Leave plastic wrap covering the marshmallows and allow to set for 6 hours, preferably overnight.
13. Lift the set marshmallows from your tray and peel away the plastic wrap. Cut to desired size.
14. If you're rolling in topping, do that now before dusting with dusting powder.
15. Toss the marshmallow in the dusting powder and store in an air-tight container.