

Marshmallow

INGREDIENTS:

- 1/4 cup Water
- 2 Tbsps Plain Gelatin
- 1/4 cup Water
- 1 1/4 cups Granulated Sugar
- 3/4 cup Invert Sugar
- 3/8 cup Light Corn Syrup
- 1/2 tsp Vanilla
- Colored Sugar (optional)

TOOLS FROM CKSA:

- Pastry Bag
- Coupler
- Candy Molds
- 9x13 Pan
- Bench Scraper



DIRECTIONS: continued on next page

1. In a mixing bowl, soak gelatin in water.
2. In a saucepan, combine water, sugar and invert sugar. Heat but do not boil; pour hot syrup into gelatin, beating slowly.
3. Gradually add corn syrup and vanilla, beating on medium-high speed of mixer until mixture is fluffy, white and doubled in bulk.
4. For Molded Pieces: Spray candy molds with a cooking spray.
5. Spoon marshmallow into a pastry bag and pipe into sprayed cavities. (Because the marshmallow sets quickly, it may be helpful to have a couple extra helpers pipe marshmallow into the molds.)
6. Allow to set for about an hour.
7. Remove from molds and roll in colored sugar.
8. Dry candy for a few hours, then pack tightly in covered container.
9. For Squares: Spread marshmallow into a well-buttered 9 x 13" pan.

10. Allow to set an hour.
11. Butter the edge of a bench scraper. Use the buttered bench scraper to cut into squares.
12. Keep the edges of the bench scraper blade buttered.
13. Dip into melted coating or tempered chocolate.
14. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.