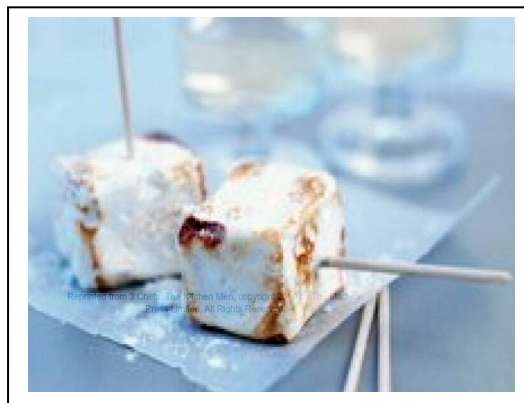




now *that's*
a MOUTHFUL

CHEF DONNA'S HOMEMADE MARSHMALLOWS

I recently served these marshmallows to a group of dinner guests, just after dessert. Everyone loved that last, light bite of sweet and that they were fresh, homemade, and flavored! I combined several recipes to come up with the easiest version possible, which makes them virtually fool-proof; so easy, and so flavor-friendly, you need only a stand mixer. They are easily toasted with a culinary torch, or over an open flame. Best of all, they last several weeks in an airtight container. Keep them dusted in confectioners sugar (also known as icing sugar or 10x sugar) and in a cool



place, but not the refrigerator. I spied the original recipe, pictured here, while dining in the care of executive chef Jason Parsons at Peller Estates winery, Niagara-On-The-Lake. This is a great example of working through several recipes – *Chef's*, *Fine Cooking* magazine and *Epicurious.com* – to create your own. It's what we're talking about in Season 4 of [Now That's A Mouthful Podcast](#)

Makes 40 1" x 1" Marshmallows

Ingredients

3/4 cup cold water

3 package unflavored gelatin (such as Knox)

2 tablespoons flavored syrup (such as Torino's) or 1 to 2 teaspoons flavored extract, to taste

2 cups granulated sugar

2/3 cup corn syrup

1/4 teaspoon salt

1 teaspoon vanilla bean paste (or extract) (use about 1/2 teaspoon if using flavored extracts)

Confectioners sugar, for dusting

Preparation

Pour 1/2 cup of cold water into the bowl of a stand mixer and sprinkle all of the gelatin over it. Let sit for 10 minutes to bloom. Meanwhile, mix the remaining 1/4 cup water, the flavoring extract or syrup, sugar and corn syrup in a heavy, deep pot. Bring to a boil and simmer for 1 minute.

Remove from the heat and add to the mixing bowl with the water and gelatin. Add the salt and whisk on high for 8 minutes. Add the vanilla whisk for another 2 minutes on low, just to blend.

Line a 9-inch square cake pan with plastic wrap and spray with a non-stick spray. Pour the marshmallow mixture into the pan. If needed, use a spatula lightly sprayed with the non-stick spray to smooth the mixture evenly in the pan. Let set in a cool, dry area, but not the refrigerator.

Once the marshmallows are firm, cut into 40 1-inch squares and dust with confectioners sugar. Store in an airtight container between sheets of wax paper, dusted with extra confectioners sugar. Toast with a culinary torch or over an open flame.

Chef's Notes continued on next page...

© Copyright 2019 Now That's A Mouthful. All Rights Reserved.

**Product prices and availability are accurate as of the first date of publication on our site and are subject to change. Any price and availability information on Amazon.com at the time of purchase will apply to the purchase.*



Chef's notes:

To color marshmallows: After adding the vanilla extract, add 1/2 teaspoon of food coloring and mix in to the marshmallow mixture until the color is fully incorporated. Add more food coloring, a few drops at a time, for deeper color.

To dip marshmallows in chocolate: Melt about 8 ounces of bittersweet chocolate (or chocolate morsels) in a bowl set over a pot of barely simmering water; stir until smooth. Working with one marshmallow at a time, use a pastry brush to remove excess confectioners' sugar then dip one side into the chocolate to coat it. Let excess chocolate fall back into the bowl, then place on a wire rack, chocolate side up to cool until chocolate is set. Chocolate-dipped marshmallows can be stored, layered between sheets of wax paper or parchment in an airtight container in a dry place at cool room temperature, for about 1 week.