Homemade Marshmallows

By Joshua Weissman

Dust:

½ Cup Confectioner’s Sugar

½ Cup Potato Starch

Oil 9x9 container using non-flavored oil spray. Powder all sides well with dust.

Marshmallow:

(In Mixer)

½ Cup water

3 Packets/22 g. Gelatin

Flavor Powder or extract (Desired flavor)

(In Pot)

1 ½ Sugar

1 ¼ Corn Syrup (Karo) or Maple Syrup

½ Cup Water

Pinch of Salt

Boil on Medium High heat to boil. DO NOT STIR AFTER BOIL STARTS!

Boil to 240 degrees Fahrenheit.

Turn mixer on low, begin pouring sugar mixture into bowl by dribbling it down the side.

Gradually turn up mixer to high speed as you pour syrup into bowl.

Mix on high for 5 minutes.

Pour mixture into 9x9 container, flatten, and let sit for 12 hours in open air space (Non-gas oven turned off/microwave). Oil and dust sharp kitchen knife. Dust top of marshmallows and cut with knife.