

Vanilla Marshmallows

Note: Makes a 1/4 sheet pan(9 1/2 x 13 inch pan)

Ingredients

6 sheets gelatin (16 g of powdered gelatin bloomed in 20g cold water)
130 g egg whites
1/4 tsp ground vanilla
340 g granulated sugar
50 g water
75 g corn syrup

Read all instructions before beginning. All parts of the recipe should be prepped before starting - pan prepped, corn syrup mixture measured, egg whites measured, and gelatin bloomed.

Directions:

1. Line a 1/4 sheet pan with plastic wrap and dust with a mixture of equal parts powdered sugar and cornstarch.
2. If using sheet gelatin, bloom gelatin in ice cold water until just soft (DO NOT OVERBLOOM). Squeeze out gelatin. Set aside. If using powdered gelatin, pour cold water over gelatin making sure all of it gets coated in water. Set aside
3. Add vanilla and egg whites to bowl of mixer. Add sugar, then water, then corn syrup to medium pot. Stir *slightly* to moisten all sugar. Keep heat on high.
4. When sugar-water mixture reaches 235°F, begin to increase the speed of the mixer with the egg whites.
5. Bring liquid up to 255°F at the same time that egg whites are coming to STIFF peaks.
6. Slowly pour syrup down side of mixing bowl while whisking until incorporated. Add bloomed gelatin and whisk for approximately 5 minutes until thick and glossy. Mixture should be warm but not hot.

7. Pour marshmallow into prepared pan and spread out with spatula. Dust top with sugar/cornstarch mixture and cover with another sheet of plastic wrap, pressing down to make smooth and even. Let sit overnight. Cut into inch-square pieces with a chef's knife. Dust all sides with sugar/cornstarch mixture to prevent sticking. Store in a tight fitting container for up to 1 week.