

Homemade Marshmallows (for S'Mores Cookies)

Ingredients

1 envelope Knox unflavored gelatin (0.25 oz)
3 Tablespoons cold water
 $\frac{2}{3}$ cup granulated sugar
3 Tablespoons light corn syrup
1 $\frac{1}{2}$ Tablespoon water
pinch salt
1 teaspoon vanilla
potato starch, for dusting



Method

1. Line a cookie sheet with plastic wrap or non-stick mat and spray lightly with cooking spray.
2. In the bowl of an electric mixer fitted with a whisk attachment, sprinkle gelatin over 3 Tablespoons cold water. Let soak for about 10 minutes.
3. Meanwhile, combine sugar, corn syrup and 1 $\frac{1}{2}$ Tblsp. water in a small saucepan. Bring to a boil over medium (or medium-low) heat and boil rapidly for 1 minute.
4. Pour the boiling syrup over the gelatin that has been soaking and beat at high speed. Add salt and beat for a total of about 8 to 10 minutes. (Marshmallow will get very thick and sticky.) After about 10 minutes, lower the mixer speed and add the vanilla, then slowly increase speed and beat just long enough to incorporate.
5. Spread marshmallow evenly onto prepared pan, about $\frac{3}{4}$ to 1-inch thick. Wet hands or spatula with a little bit of water to smooth out top. If desired, take another piece of lightly oiled plastic wrap and place over the top of the marshmallow. Let the marshmallow sit at room temperature for a few hours or overnight, until completely cooled and set.
6. Cut marshmallow into desired-sized pieces using a pizza wheel, kitchen scissors, or cookie cutters (spray with cooking spray then wipe off to leave a very light layer). Dust with cornstarch, potato starch or confectioners' sugar and store in an airtight container (for up to a few weeks).

Notes

 If potato starch is not available, cornstarch or confectioner's sugar can be used for dusting cut marshmallows.

Source: Paula Fox, Little River Bed & Breakfast (varies based on size)