

# Homemade Marshmallows

## 20ish Marshmallows

### Marshmallow Ingredients

- 3 Packages unflavored gelatin (7 ½ teaspoons)
- 1 ½ cups granulated sugar
- 1 cup light corn syrup
- ¼ teaspoon kosher salt
- 1 tablespoon pure vanilla extract
- Confectioners' sugar for dusting



### Steps

1. Combine the gelatin and ½ cup of super cold water in a bowl of an electric mixer fitted with a whisk attachment and allow to sit until you make the syrup.
2. Meanwhile, combine the sugar, corn syrup, salt, and ½ cup water in a small saucepan and cook over medium heat until the sugar dissolves. Raise the heat to high and cook until the syrup reaches 240° on a candy thermometer. Remove from heat.
3. With the mixer on low speed, slowly pour the sugar syrup into the dissolved gelatin. Put the mixer on high speed and whip until the mixture is very thick, about 15 minutes. Add the vanilla and mix thoroughly.
4. With a sieve, a generously dust an 8 by 12-inch nonmetal baking dish with confectioners sugar. Pour the mixture into the pan, smooth the top, and dust with more confectioners' sugar. Allow to stand uncovered overnight until it dries out.
5. Turn the marshmallows onto a board and cut them in squares. Dust them with more confectioners' sugar.