



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## HOMEMADE MARSHMALLOWS

3 packages unflavored gelatin  
1 cup ice cold water  
1 ½ cups granulated sugar  
1 cup white corn syrup  
¼ teaspoon salt  
1 tablespoon vanilla extract  
Icing sugar  
¼ cup cornstarch  
Nonstick spray

Place the gelatin into the bowl of a stand mixer along with 1/2 cup of the water.

In a small saucepan combine the remaining 1/2 cup water, granulated sugar, corn syrup and salt. Place over medium high heat and allow to cook until sugar is dissolved.

Increase heat to medium high and clip a candy thermometer onto the side of the pan and continue to cook until the mixture reaches 240 degrees F.

Once the mixture reaches this temperature, remove from the heat.

Turn the mixer on low speed and, while running, slowly pour the sugar syrup into the gelatin mixture.

Once added, increase the speed to high.

Continue to whip until the mixture becomes very thick and is lukewarm, approximately 12 to 15 minutes. Add the vanilla during the last minute of whipping.

Place the icing sugar in a small bowl. Lightly spray a 9 by 9-inch metal baking pan with non-stick cooking spray.

Add the icing sugar to the pan and move around to completely coat the bottom and sides of the pan. Return the remaining mixture to the bowl for later use.

Pour the mixture into the prepared pan, using a spatula for spreading evenly into the pan.

Dust the top with icing sugar.

Allow the marshmallows to sit uncovered for at least 4 hours and up to overnight.

Cut into squares using a sharp knife dusted with the icing sugar.

Once cut, roll squares in icing sugar until well coated.

Store in an airtight container for up to 3 weeks.

**THE LOVE:** Cutting the marshmallows is sticky work. Take your time and all will be well!