



## Vanilla Dreams Marshmallows

### INGREDIENTS:

1 cup cold water divided  
½ table spoon kosher salt  
½ cup confectioner's sugar  
½ cup corn starch  
2 cups granulated sugar  
¾ cup light corn syrup  
21 grams unflavored gelatin  
½ tsp kosher salt  
1 teaspoon vanilla extract

Makes 48 - 1" cube marshmallows

### DIRECTIONS:

Combine ½ cup confectioner's sugar + ½ corn starch in bowl.

Prepare 8" by 8" by 2" baking pan by spraying with vegetable oil and coating with confectioners sugar/corn starch mix using a sieve.

Shake out extra mix.

In bowl of stand mixer combine:

½ cup cold water

21 grams unflavored gelatin

Place in stand mixer with whisk attachment.

Let sit while...

In a 3 quart sauce pan combine:

2 cups granulated sugar

¾ cup light corn syrup

¼ teaspoon salt

½ cup cold water

Using candy thermometer heat over medium high heat until temperature reads 240 degrees [soft ball stage] [approximately 8 minutes].

Immediately remove from heat and carefully pour down the inside of stand mixer bowl, while mixer is slowly turning.

Slowly increasing speed of mixer, mix for between 10 to 12 minutes.  
Add 1 Teaspoon of vanilla extract 1 minute prior to removing from mixer

Marshmallow should flow slowly off whisk once proper consistence is reached.  
Be careful not to over mix.

Using a spatula sprayed with vegetable oil, pour marshmallow into prepped pan.  
Even out top with second icing spatula sprayed with vegetable oil.

Let Marshmallows sit overnight or for 8 hours.

Dust cutting board and pan of marshmallows with confectioners' sugar/cornstarch mix using sieve.

Using knife sprayed with vegetable oil release marshmallow from side of pan and slowly release and remove.

Place on cutting board and using a pizza wheel sprayed with vegetable oil cut into individual 1" squares.

Roll cut marshmallows in sugar/cornstarch mix to coat all sides. Shake off extra coating.  
Store airtight in baggies or plastic containers with lids.  
Enjoy!



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